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in Ellendale
for the
Restoration
of the Arts

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Special recipes from special people





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THE ELLENDALE OPERA HOUSE WAS BUILT IN 1908. THE GROUND FLOOR WAS OCCUPIED BY THREE BUSINESSES -- THE RANDALL STORE, NATHAN'S AND HECKELSHILLERS. THE SECOND FLOOR, OR FIRST FLOOR OF THE AUDITORIUM, HAD FIVE OFFICES ON THE FRONT SIDE. THERE WERE TWO BOXES ON THE FIRST FLOOR AND TWO IN THE GALLERY; ALSO, A LARGE READING ROOM AND TWO CLUBROOMS. THE FIRST CITY LIBRARY WAS ALSO LOCATED ON THIS FLOOR.

THE SEATING CAPACITY, INCLUDING THE BOXES, WAS ABOUT 1,000. THE SEATS ON THE FIRST FLOOR WERE MOVABLE SO THE FLOOR COULD BE USED FOR DANCING AND OTHER SOCIAL GATHERINGS.

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O.P.E.R.A.

Organization of People from Ellendale
for the Restoration of the Arts

Organized in August 1992

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The Organization of People from Ellendale for the Restoration of the Arts (O.P.E.R.A.) would like to thank the Homemaker Clubs of Dickey County, the Ellendale Historical Society, the Dickey County Historical Society, Coteau Hills Historical Center, and all of the special people who submitted recipes for our cookbook.

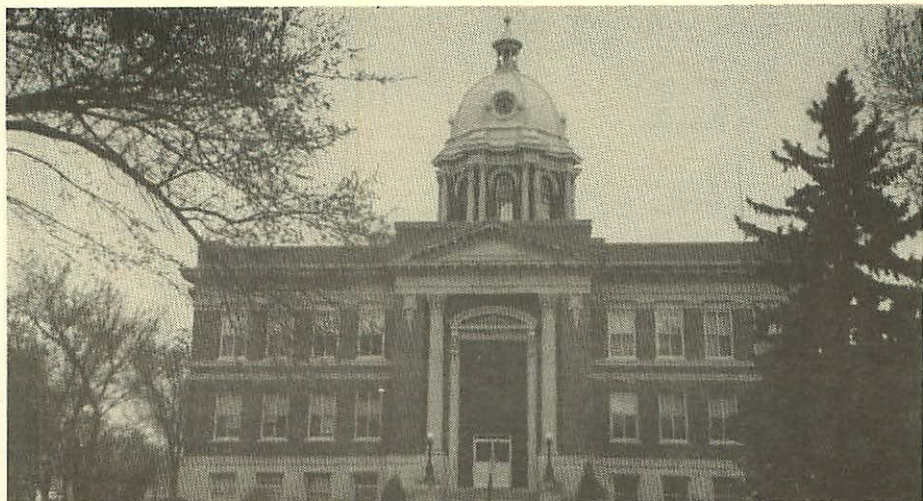
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A special thank you to the following people who helped compile this cookbook:

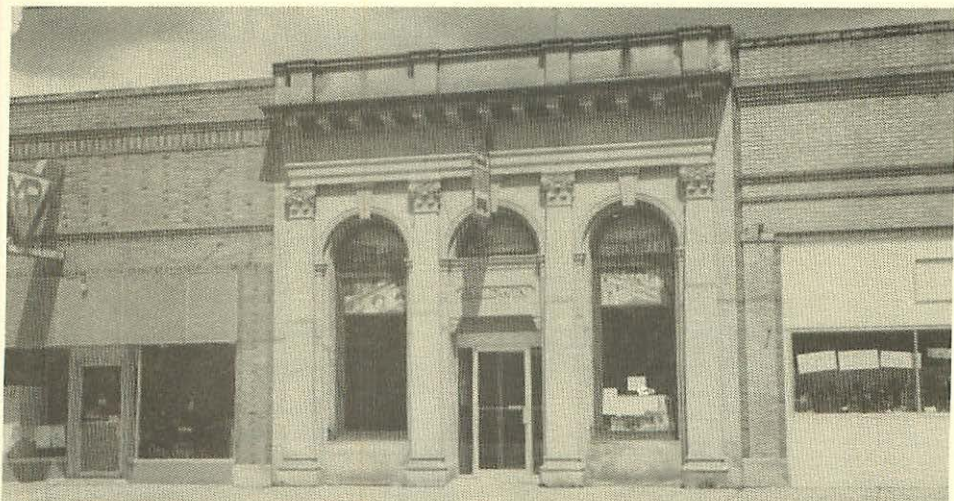
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DICKEY COUNTY COURTHOUSE -- ERECTION OF THE COURTHOUSE WAS STARTED IN 1911, AND LAYING OF THE CORNERSTONE WAS MAY 10, 1911. DUE TO RAIN THAT DAY, PART OF THE PROGRAM WAS HELD IN THE OPERA HOUSE. THIS BUILDING HAS BEEN KEPT IN VERY GOOD CONDITION AND WAS PLACED ON THE NATIONAL REGISTER OF HISTORICAL PLACES ON NOVEMBER 25, 1980. AN ELEVATOR WAS INSTALLED IN MAY OF 1993.



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**The
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DALE BROWN - Basketball Coach, Louisiana State University.

DALE'S HOT DIP

8 oz. cream cheese
1 cup red hot sauce
1 medium onion, chopped
1 cup shredded cheddar cheese
1/2 cup ripe olives, chopped
1 avocado, chopped (optional)

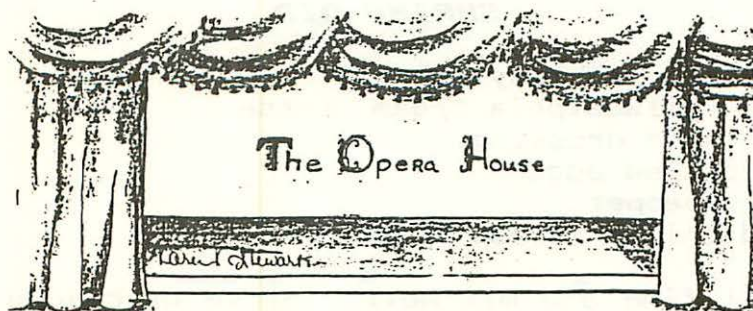
Spread softened cream cheese to cover 8-inch plate. Cover with hot sauce. Sprinkle remaining ingredients on top. Serve with Doritas.

LINDA HOLM - Writer for Hollywood movie magazines.

MEXICAN 8-LAYER DIP

2 cans #2 Rosarito refried beans
4 avocados, peeled and sliced
3 or 4 tomatoes, sliced thin
Jack cheese, shredded
Cheddar cheese, shredded
Dollops of sour cream
Chopped olives
Tortilla chips

Layer above ingredients and serve with chips.



PALMER "PETE" RETZLAFF - Former Eagles football player, now living in the Philadelphia area. Former resident of Ellendale.

APPLE DIP

1 8-oz. softened cream cheese
1 cup lightly-packed brown sugar
1/2 tsp. vanilla
1 or 2 tbs. peanut butter

Mix above ingredients. Then slice five apples (more or less). Place apples on tray and serve with dip.

DARLENE JACKSON-HANSON - President of Jackson Manufacturing Company.

SEAFOOD DIP

8 oz. cream cheese	1/2 cup mayonnaise
1 pkg. imitation crab meat	1/2 cup onion
1 can black olives, chopped	1/2 cup celery
1/2 cup cream of mushroom soup	
1/2 cup cheddar cheese, shredded	

Mix and serve with crackers.

DARLENE HAUCK - Dakota Maids Homemakers.

SHRIMP DIP

1 4-1/2 oz. can tiny shrimp
1 8-oz. Philadelphia Cream Cheese
2 tbs. salad dressing
2 hard-boiled eggs
Salt and pepper
Chopped onion, if you wish

Chop all fine and mix well. Serve on crackers or dry toast.

**JOHN AND IRENE FEHR - Ellendale Historical
Society.**

CHEDDAR-ONION DIP

- 1 package dry onion soup mix
- 2 cups sour cream
- 3/4 cup shredded cheddar cheese
- 3 tbs. chopped pimento

In medium bowl, blend soup mix, sour cream, cheese and pimento. Cover and chill two hours. Serve with chips or cut-up raw vegetables.

Makes 2-3/4 cups.

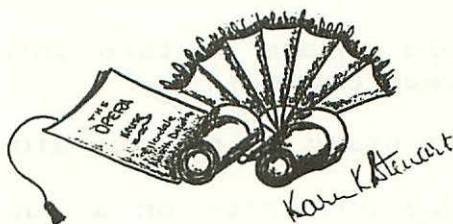
GEN REMPFER - O.P.E.R.A. Committee.

PARTY DIP

- 1/2 lb. package Philadelphia Cream Cheese
- 2 tbs. cream
- 1 tbs. grated onion
- 1/4 tsp. salt
- 2 tbs. Miracle French Dressing
- 1 tbs. catsup.

Blend the cheese and cream until smooth. Add the French dressing, catsup, onion and salt. Mix well.

Serve with crackers or potato chips.



GEN REMPFER - Ellendale Historical Society.

PARTY MIX

6 tbs. margarine
4 tsp. worcestershire sauce
1 tsp. garlic salt
2 cups corn chex
2 cups rice chex
2 cups pretzels
1 cup mixed nuts

Heat oven to 250 degrees. Slowly melt margarine in shallow pan. Stir in worcestershire sauce and salt.

Add chex and nuts. Mix until all pieces are coated. Heat in oven 45 minutes. Stir every 15 minutes.

Spread on absorbant paper to cool.

Yields 6-3/4 cups.

VERNA EPPLER - Oakes Merry Mixers Homemakers.

CHEESE BISCUITS

1-inch thick slices of bread
1 3-oz. package cream cheese
1/4 lb. sharp cheddar cheese
1 stick margarine
2 egg whites, stiffly beaten

Cut bread in 1-inch cubes. Melt next three ingredients in a double boiler.

Fold cheese mixture into stiff egg whites. Dip bread cubes.

Let stand in refrigerator overnight.

Bake uncovered on a cookie sheet at 400 degrees for 10 to 12 minutes.

LYNN BROKAN-SAMSON - Miss Rodeo N. Dak. 1981.

LYLE'S SHRIMP COCKTAIL

32 oz. bottle Heinz Ketchup
2 tbs. worcestershire sauce
1 tbs. lemon juice
2 golf ball size onions, chopped fine, and put in
an equal amount of sliced green olives
1 lb. shelled, deveined frozen shrimp

To cook shrimp, bring water to a boil. Add frozen shrimp and bring water to full boil again and cook 60 seconds. DO NOT OVER COOK SHRIMP.

Strain and run cold water over shrimp immediately.

Mix all ingredients together. It's best if it is put in the refrigerator for a day.

It's a great dip with club crackers or your favorite crackers.

MARIA HARMON - Kirkland Bed and Breakfast, Carrington, N. D. Listed on the National Register of Historic Places. "If you like frontier history and antique luxury, you'll love Kirkland." -- *Country Magazine*.

HAM BALL (APPETIZER)

8 oz. cream cheese (softened)
1/4 cup mayonnaise
1-1/2 cup chopped ham or turkey ham
2 tbs. chopped parsley
1 tsp. minced onions
1/4 tsp. dry mustard
1/4 tsp. Tabasco or taco sauce

Mix together, then chill. Form into a ball and roll in chopped nuts.

JOHN HOKANA - N. D. State Representative from District 26.

Recipe submitted by his wife, *Cheryl*, who owns and operates *The Classic Salon* at Oakes, N. D.

SANTA FE BURRITO BAKE

1-1/2 lbs. ground beef
1 cup water
1 can (4 oz.) chopped green chilies, undrained
1 pkg. (1.25 oz.) taco seasoning mix, dry
2 cups Wheat Chex brand cereal, crushed to 3/4 cup
1 loaf frozen bread dough, thawed
1 cup (4 oz.) shredded cheddar cheese
1 tsp. butter or margarine, melted
Chili powder
Salsa, sour cream and shredded lettuce

Preheat oven to 350 degrees. In large skillet, over medium heat, cook meat until no longer pink. Drain. Stir in water, chilies and seasoning mix. Add cereal, stirring until well combined. Set aside.

Roll bread dough into a 15x10 inch rectangle. Spread 2 cups reserved meat mixture in a 4-inch wide strip lengthwise down center of bread. Top with cheese. Cover with remaining 2 cups meat mixture. Bring sides of dough up over filling. Seal top and sides well. Place seam side down on ungreased baking sheet. Brush with butter. Sprinkle with chili powder.

Bake 30-35 minutes, or until golden brown. Slice and serve with salsa, sour cream and lettuce.

Serves 6-10.

JOHN HOKANA - N. D. State Representative from District 26. Recipe submitted by his wife, **CHERYL**, who owns and operates the Classic Salon at Oakes, N. D.

RYE SNACK APPETIZER

- 1 loaf cocktail party rye
- 1 lb. lean ground beef
- 1 lb. hot Jimmy Dean sausage
- 1 lb. hot Mexican Velveeta cheese
- 1 tsp. oregano
- 1/2 tsp. garlic salt
- 1-1/2 tsp. worcestershire sauce

Brown sausage and ground beef. Drain. Add chopped Velveeta and other ingredients. Spread bread slices on a cookie sheet and put 1 to 1-1/2 tsp. meat mixture on each slice.

Put in freezer to freeze. Later, take off cookie sheet and freeze in plastic bags to store and use when needed. Heat oven to 400 degrees. Bake 10-12 minutes.

Excellent to make ahead and freeze.

HAZEL NUOLU - Riverdale Homemakers.

HEALTHY BERRY DRINK

- 1 cup cranberry juice
- 1 cup fresh or frozen strawberries
- 1 8-oz. carton plain or flavored yogurt
- 2/3 cup quick oatmeal
- 1 banana
- Sugar to taste, if desired

Put all in blender. Blend on high for two minutes, or until smooth.

EVELYN LILLEBOE - Sunshine Homemakers.

RUSSIAN TEA

1 2-oz. jar Tang	1 tsp. cinnamon
1-1/4 cups sugar	1/2 tsp. cloves
1 cup instant lemon tea	Pinch of salt

2 teaspoons per cup in boiling water. May also add dry lemonade.

MARIE SMITH - Treasurer, O.P.E.R.A. Board.

PUNCH

1 large can Tropical Punch
1 large can orange drink
2 large cans pineapple juice
1/2 gallon ice cream or ice milk

MARIAN DIEMERT - O.P.E.R.A. Board.
Co-chairperson of Cookbook Fundraiser.

WASSAIL

(Non-alcoholic holiday drink)

1 can frozen orange juice (6 oz. undiluted)
6 tbs. lemon juice
4 cups strong tea (one teabag per cup)
1 quart cider (unsweetened)
1/2 tsp. whole cloves
1 tsp. ginger
2 sticks cinnamon

Make syrup of 1 cup sugar and 3 cups water. Add spices. Let stand overnight.

Add the rest of ingredients, plus red food coloring if desired. Remove spices and strain through cheesecloth. Serve hot. Serves 18 to 20.



WHITESTONE BATTLEFIELD -- THE YANKTONAI AND HUNKPATINA SIOUX LIVED AND HUNTED IN THE EASTERN DAKOTAS. THEY CAME TO WHITESTONE HILL TO HUNT THE BUFFALO, WHICH HAD MIGRATED TO THE MISSOURI COTEAU IN LATE SUMMER. BY SEPTEMBER, THE INDIANS HAD KILLED APPROXIMATELY 1,000 BUFFALO AND WERE DRYING THE MEAT FOR WINTER. AFTER THE 1862 MINNESOTA UPRISING, THE GOVERNMENT SENT CAVALRY TROOPS TO SEIZE INDIANS WHO FLED MINNESOTA. THE ARMY TROOPS COMMANDED BY GENERAL ALFRED SULLY TRAVERSED CENTRAL DAKOTA BEFORE LOCATING A LARGE SIOUX HUNTING CAMP AT WHITESTONE HILL. AFTER THE BATTLE ON SEPTEMBER 3 AND 5, 1863, TROOPS DESTROYED ABANDONED FOOD AND EQUIPMENT. THIS FORCED MANY SIOUX WHO ESCAPED TO GO TO RESERVATIONS TO AVOID STARVATION, THUS HASTENING THE END OF THEIR TRADITIONAL WAY OF LIFE ON THE PLAINS.

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KENT CONRAD - United States Senator.

SUNFLOWER WHEAT BREAD

1-1/2 cups whole wheat flour
1 cup all-purpose flour
1/2 cup quick cooking rolled oats
1/2 cup brown sugar, packed
1 tbs. finely shredded orange peel
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1-3/4 cups buttermilk
1 egg, slightly beaten
1/2 cup sunflower kernels
Honey, garnish
Sunflower kernels, garnish

In large bowl, combine whole wheat flour, all-purpose flour, oats, sugar, orange peel, baking powder, baking soda and salt until well blended. Add milk and egg. Stir just until ingredients are moistened. Stir in sunflower kernels.

Pour into greased 9x5 inch bread pan. Bake at 350 degrees for 50 to 60 minutes, or until bread tests done. (If necessary, cover loaf with foil during the last 15 minutes of baking to prevent over-browning.)

Cool in pan for 10 minutes. Turn out onto wire rack and allow to thoroughly cool before cutting. Brush top of loaf with honey and sprinkle with additional sunflower kernels, if desired.

Makes 1 loaf, or 16 slices.

RAY W. TRASK - Pres., Trinity Bible College.

OVERNIGHT RYE BREAD

1 quart cold milk	1 tbs. salt
1 cup molasses	2 cups rye flour
1 cup oil	1 cup brown sugar
1 pkg. yeast (dissolved in a little water)	1 cup rolled oats
8-10 cups white flour	

Mix and stir all ingredients together at night. Cover and leave in draft-free place overnight. In the morning, knead and shape into loaves (5). Let rise again and bake at 350 degrees for 30-45 minutes.

HOWARD SCHMID - Pres., N. D. Farm Bureau.

Recipe submitted by his wife, **HELEN SCHMID**.

TWO-HOUR BUNS

7-8 cups flour	1/2 cup sugar
1/2 cup oil	2 eggs
2 tbs. Fermipan Instant Yeast	1-1/2 tsp. salt
3 cups milk. Heat to luke warm.	

In large bowl, mix 4 cups flour and 2 tbs. yeast. In smaller bowl, beat 2 eggs. Add warm milk, sugar and oil. Mix well. Add to flour and yeast. Mix salt in 2 cups flour and add to first mixture. Add enough flour to make a soft dough. Let rise 15 minutes. Knead and let rise 15 minutes more. Put into pans and let rise 1 hour or until double.

Bake 360 degrees about 15 minutes. Do not mix yeast right into liquid. Mix with flour.

The yeast is sold in vacuum-packed bricks and is instant. I keep it in a sealed container in the refrigerator for months after it has been opened. This recipe is absolutely amazing.

JIM L. OSBUN - President of North Dakota State University.

DAKOTA BREAD

1 package active dry yeast
1/2 cup warm water (105-115 degrees)
2 tbs. sunflower oil
1 egg
1/2 cup cottage cheese
1/4 cup honey
1 tsp. salt
2 to 2-1/2 cups bread flour
1/2 cup whole wheat flour
1/4 cup wheat germ
1/4 cup rye flour
1/4 cup rolled oats
cornmeal

Sprinkle yeast in warm water. Stir to dissolve.

In large bowl, mix sunflower oil, egg, cottage cheese, honey and salt. Add dissolved yeast and 2 cups bread flour, beating until flour is moistened. Gradually stir in whole wheat flour, wheat germ, rye flour and oats, plus enough bread flour to make a soft dough.

On a floured surface, knead dough about 10 minutes or until dough is smooth and elastic. Place dough in greased bowl. Cover loosely with oiled plastic wrap. Let rise in warm place until doubled in size, about 30 minutes.

Punch down dough. Shape into one round loaf. Place on a greased cookie sheet sprinkled with corn meal. Cover with oiled plastic wrap and let rise until doubled in size, about 1 hour. Brush with egg white and sprinkle with wheat germ, sunflower seeds and/or oatmeal.

Bake at 350 degrees for 35-40 minutes. If too dark, cover loosely with foil the last 10-15 minutes of baking. Remove from cookie sheet and cool on a wire rack. Yield: 1 loaf (2 lbs.)

CARDAMOM BREAD (PULLA)

Called "biscuit" by Finns in northern Minnesota, this sweet bread is perhaps the best-known item in Finnish-American foodways. It is eaten throughout the year and can be baked in fancy forms or served with special decoration at Christmastime.

1 package dry yeast
1/4 cup water (105 to 115 degrees)
1 cup lukewarm milk
1/2 cup sugar
1 tsp. salt
1 tsp. crushed cardamom seeds (may prefer less if cardamom is very fresh)
2 eggs, slightly beaten
3-1/4 to 3-3/4 cups all-purpose flour, spooned into cup
1/4 cup melted butter
Glaze (see below)

Dissolve yeast in warm water and set aside for 5 minutes.

In large bowl, combine milk, sugar, salt, cardamom, eggs and 1 cup flour. Add dissolved yeast and stir until batter is smooth.

Add melted butter and stir well. Work in 2 cups of remaining flour, stirring to mix. Add flour until dough is stiff enough to knead.

Place dough on lightly-floured board. Cover with bowl and allow to rest for 15 minutes.

Knead dough about 5 minutes, adding flour only if dough sticks. Return to greased bowl and let rise until double in bulk. Punch down and divide in half.

Divide each half into 3 parts and roll each out into a rope 16 to 20 inches long. Braid together

(Continued on next page)

3 strips, working out from middle of braid, and turn ends under.

Let rise until double in bulk, about 30 minutes. Brush with glaze. Place on baking sheet. Bake at 350 degrees for 30 minutes. Check after 20 minutes and if loaf is browning too fast, lightly cover with aluminum foil.

Remove from baking sheet and cool on rack.

Glaze:

1 egg, beaten, with 1 tbs. milk
1/3 cup chopped or sliced almonds
1/3 cup crushed lump sugar

Brush bread with egg mixture. Sprinkle almonds and sugar over the surface.

Variation: Brush top of loaf with melted butter before baking.

After baking, brush top with the following mixture:

2 tbs. hot coffee
2 tbs. melted butter
2 tbs. sugar

Follow with a generous sprinkling of coarse sugar and sliced almonds.

IVER TVEIT - Coteau Hills Historical Center.

BREAD AND MILK

About 1 quart of milk
Pour into large bowl
Break slices of bread into milk. Amount varies.

Very tasty treat when coming in from the field late at night.

JOHN AND IRENE FEHR - Ellendale Historical Society.

INDIAN FRY BREAD (TACOS)

3 cups flour 1-1/2 tbs. baking powder
1/2 cup sugar 1-1/2 cups warmed milk

Mix all ingredients well and knead on floured surface for 10 minutes. Let stand for 20 minutes.

After standing, pull off pieces and stretch to desired size. A rolling pin works well for stretching.

Flatten dough with hands and fry in hot fat or oil until lightly browned.

MAE HOLMES - Riverdale Homemakers.

CRUNCHY RHUBARB MUFFINS

3/4 cup brown sugar
1/2 cup oil
1 egg
1/2 cup buttermilk
1/2 tsp. salt
1-1/2 cups flour
1/2 tsp. soda
1/2 cup nuts
1 cup diced rhubarb
1 tsp. vanilla

Mix first four ingredients. Add vanilla, then dry ingredients. Add nuts and rhubarb last.

Topping:

Mix together: 1/4 cup brown sugar
 1/2 tsp. cinnamon
 1/4 cup chopped nuts

Bake 325 degrees for 30 minutes.

KATHLEEN REHOVSKY - Riverdale Homemakers.

JEWISH COFFEE RING

1/4 lb. butter	1 tsp. baking powder
1 cup sugar	1 tsp. baking soda
2 eggs, beaten	1 cup sour cream
2 cups flour	1 tsp. almond extract

Topping:

1/4 cup sugar	1 tsp. cinnamon
1/2 cup chopped walnuts	

Cream butter and sugar. Add eggs. Add dry ingredients, then the sour cream and extract. Mix well.

Pour half of the batter in bundt pan and sprinkle half the topping. Then pour rest of batter and top with rest of topping. Bake at 350 degrees for 45 minutes.

EDWARD KITZINGER - Ellendale Historical Society.

SIX-WEEK MUFFINS

1 15-oz. box raisin bran	1 quart buttermilk
1 cup melted shortening	2 tsp. salt
or oil	5 cups flour
2 cups sugar	5 tsp. soda
4 eggs	

Mix bran, sugar, flour and soda. Add beaten eggs, shortening and buttermilk. Mix well. Fill muffin tins 2/3 full. Bake 15-20 minutes at 375 degrees.

Batter may be kept in refrigerator up to six weeks. It is better to leave batter set about an hour before baking if you make entire batch at one time.

Makes 48 muffins.

BLANCHE MAHLUM - Oakes Merry Mixers Homemakers.

GARLIC BREAD SUPREME

Thaw 1 loaf of frozen bread dough. Make into balls the size of a walnut and dip in:

1/4 cup melted butter
2 tsp. garlic powder
2 tsp. parsley flakes

Arrange in a tube pan. Let rise. Bake at 375 degrees about 25 minutes, or until golden brown.

DARLENE HAUCK - Dakota Maids Homemakers.

PUMPKIN MUFFINS

1-3/4 cups flour
1 tsp. baking soda
1/4 tsp. baking powder
1 cup sugar
1/2 tsp. salt
1/2 tsp. cloves
1/2 tsp. nutmeg
1 tsp. cinnamon
2 eggs
1/2 cup oil
1 cup pumpkin

Sift together the flour, baking powder, soda, salt and spices.

In another bowl, beat together eggs, oil, pumpkin and 1/4 cup water. Stir into flour mixture until just combined. Pour into greased muffin tins 3/4 full.

Bake for 25 to 30 minutes at 350 degrees. Makes 18 muffins.

RUTH SHEARER - Oakes Merry Mixers Homemakers.

HUMMINGBIRD MUFFINS

3 cups flour	1 tsp. cinnamon
1-1/2 cups sugar	1/2 tsp. salt
1 tsp. soda	

Combine above ingredients in large mixing bowl.

Combine the following:

1-1/4 cups cooking oil
3 eggs
1 8-oz. can crushed pineapple, undrained.
1 cup mashed bananas
2 tsp. vanilla
chopped walnuts

Add to flour mixture. stir until well combined.

Spoon into prepared muffin tins. Fill 3/4 full.

Bake at 350 degrees for about 25 minutes.

EVELYN LILLEBOE - Sunshine Homemakers.

PUMPKIN BREAD

3/4 cup shortening	2 tsp. soda
4 eggs	1-1/2 tsp. salt
2-2/3 cups sugar	1 tsp. cinnamon
1 can pumpkin	1 tsp. cloves
2/3 cup water	2/3 cup nuts
3-1/2 cups flour	2/3 cup dates
1 tsp. baking powder	

Cream shortening and sugar. Add eggs, pumpkin and water. Stir in flour, spices, soda, salt, nuts and dates.

Pour in small greased pans and bake at 350 degrees.

DR. LANA SCHLECHT - Vice President, O.P.E.R.A.
Board.

RASPBERRY MUFFINS

1-1/2 cups all-purpose flour
1/2 tsp. baking soda
1/2 tsp. salt
1-1/2 tsp. ground cinnamon
1 cup sugar
1 12-oz. package frozen unsweetened raspberries,
thawed
2 eggs, well beaten
2/3 cup vegetable oil
1/2 cup chopped pecans

Preheat oven to 400 degrees. In medium bowl, mix flour, soda, salt, cinnamon and sugar. Make a well in the center and stir in undrained raspberries and eggs. Thoroughly mix in oil and pecans.

Spoon batter into lightly greased muffin tins. Muffin cups will be full. Batter is heavy and will not overflow.

Bake 15-20 minutes. Cool five minutes before removing from pan.

This recipe can also be baked in a greased and floured 9x5 inch loaf pan at 350 degrees for 1 hour, or until a wooden pick inserted in center comes out clean.

Makes 12 muffins or 1 loaf.

Rich, moist and delicious. These will disappear fast.

PHYLLIS ANLIKER - Dakota Maids Homemakers.

FINN BREAD

4 medium potatoes	1/3 cup shortening
1 cup sugar	2 pkgs. yeast
2 tsp. salt	12 cups flour
2 cups milk, scalded or sour	

Cook potatoes in water. When cooked, put potatoes and water into blender and blend until smooth. There should be 4 cups liquid. If not, add warm water to make 4 cups.

Pour into mixing bowl and add sugar, salt, milk, shortening, yeast and part of flour. Add rest of flour. Let rise and punch twice. Spread on cookie sheet to about 1/2 inch thick. Prick with fork.

Let rise one hour. Bake at 375 degrees for 15 minutes.

Yield: 8 (15" long, 2-1/2" wide). I like this for Vienna loaves.

HELEN ROESZLER - O.P.E.R.A. Committee,
Co-Chairperson of Cookbook Fundraiser.

CHOCOLATE ZUCCHINI BREAD

Beat: 2 cups sugar
1 cup oil
3 eggs, beaten

Melt: 1-1/2 bars chocolate (can use Cocoa Bake)

Add: 1 tsp. vanilla	3 cups flour
1/4 tsp. baking powder	1 tsp. soda
2 cups grated zucchini	

Bake at 350 degrees for 1 hour. Makes enough for two bread pans.

JOANNE WOLD - Volden Farm Bed & Breakfast.

"Have lived 15 years in N. D. after Air Force life. Parents were born in N. D. Good place for a second career."

SWEDISH PANCAKES

6 eggs	Dash of salt
Dash of sugar	1-1/2 cups flour
3 cups whole milk	

Beat eggs and add 1/3 milk, 1/2 flour, then remaining ingredients until smooth. Using moderately hot iron skillet, coat pan with butter. Pour in 1/4 cup batter, turning pan to cover bottom. Flip once until browned. Serve with melted butter and any syrup -- maple, plum, chokecherry, raspberry, etc. Serves six.

HELEN ROESZLER - O.P.E.R.A. Committee.
Co-chairperson of Cookbook Fundraiser.

GARLIC BUBBLE BREAD

1 loaf frozen white bread dough
1/4 cup margarine, melted
1 beaten egg
1 tsp. dried parsley flakes
1/4 tsp. salt
1/2 tsp. garlic powder

Thaw dough and bring to room temperature. Mix together the melted margarine, egg, parsley flakes, salt and garlic powder.

Cut off pieces of dough about the size of a walnut. Dip into butter-egg mixture and place the pieces of dough into a well-greased loaf pan (8-1/2x4-1/2x2-1/2). Cover and let rise until double in size.

Bake at 375 degrees for 30 minutes. Cool in pan on wire rack about 10 minutes. Remove from pan and continue cooling on rack.

LADY BIRD JOHNSON - Former First Lady of the United States of America.

POPOVERS

1 cup sifted flour	2 eggs, beaten
1 cup milk	1/4 tsp. salt
2 tbs. shortening (melted)	

Mix and sift flour and salt. Combine eggs, milk and shortening; gradually add to flour mixture, beating about one minute or until batter is smooth. Fill greased sizzling hot pans three-quarters full and bake in very hot oven (450 degrees) about 20 minutes. Then reduce heat to moderate (350 degrees) and continue baking for 15 to 20 minutes.

HOWARD SCHMID - President of North Dakota Farm Bureau. Recipe submitted by his wife, Helen Schmid.

SOUR CREAM COFFEE CAKE

1 cup margarine	1 tsp. soda
2 cups sugar	1 tsp. salt
2 tsp. vanilla	2 cups sour cream
4 eggs	2 tbs. cinnamon
3 cups flour	3/4 cup sugar
2 tsp. baking powder	1/2 cup chopped walnuts

Cream butter and sugar. Add vanilla and eggs one at a time. Combine flour, soda, salt and baking powder. Add alternately with sour cream.

Spoon 1/2 batter into well-greased 10-inch tube pan. Combine cinnamon, sugar and nuts. Sprinkle over batter. Repeat for next layer.

Bake at 350 degrees for 70 minutes, or until cake tests done. Cool 10 minutes, then remove from pan.

GRACE FAUL - Owner-Manager of Midstate Bed
and Breakfast, McClusky, N. D.

BANANA BRAN MUFFINS

3 eggs
2/3 cup brown sugar
2/3 cup white sugar
2/3 cup salad oil
1-1/2 cups buttermilk
1-1/2 cups mashed bananas
3 tsp. baking powder
3 tsp. soda
1 tsp. vanilla
1 tsp. salt
3 cups natural bran (wheat)
3 cups all-purpose flour
1 cup walnuts, dates or raisins, or a combination

Beat eggs, sugars, oil, buttermilk, bananas, soda and vanilla well. Add rest of ingredients. Mix to combine. Let stand 1/2 hour.

Bake at 400 degrees for 12-15 minutes. Check for doneness.

These freeze very well. Re-heat in microwave.

Variation: (1) Applesauce in place of bananas.
Add cinnamon and nutmeg.

(2) Pumpkin in place of bananas. Add
pumpkin pie spice.

These have reduced sugar and oil for a more
healthful muffin.

MARIA HARMON - Kirkland Bed & Breakfast,
Carrington, N. D. Listed on the National
Register of Historic Places. "If you like
frontier history and antique luxury, you'll
love Kirkland" -- *Country Magazine*.

IMPOSSIBLE QUICHE

3 eggs	1/2 cup Bisquick
1/2 cup melted butter	1-1/2 cups milk
1 cup shredded cheddar cheese	1/2 cup ham or bacon
	Salt and pepper

Optional: chives, mushrooms, green
onions, chopped broccoli

Place all ingredients in blender except cheese and
meat. Blend well and pour in greased 9x9 pan.
Sprinkle with cheese and meat. Press gently below
surface with back of a spoon. Bake at 350 degrees
for 45 minutes. Let stand 10 minutes before
serving.

Can double this recipe and bake the same amount of
time. Serves 4-6.

LADY BIRD JOHNSON - Former First Lady of the
United States of America.

A favorite recipe at the LBJ Ranch is for
deer meat sausage. The finished product is
recommended for late Sunday morning breakfast with
scrambled eggs, hominy grits, hot biscuits and
boiling hot coffee. Or, it can be served for a
late afternoon snack in hot biscuits.

LBJ RANCH DEER MEAT SAUSAGE

1/2 deer	20 ounces black pepper
1/2 hog	8 ounces red pepper
25 ounces salt	2 ounces sage

Mix together for 200 pounds of sausage.

HEREDITH BYRON - Lord Byron's Bed & Breakfast,
Grand Forks, N. D.

ASPARAGUS MOUSSE

3 lbs. asparagus, trimmed
1 cup chopped onion
2 cups chicken broth
1/2 cup milk
3 large eggs
1 tsp. fresh lemon juice
6 thin slices Canadian bacon (Cook a few minutes,
but not crisp)

Cut off tips of asparagus and blanch for three minutes. Drain. Place in ice water.

Combine asparagus stems, onion and stock. Bring to boil and simmer until tender (35 minutes) and until liquid is almost evaporated.

Blend until puree and asparagus mixture is smooth. Stir together puree, milk, eggs, juice and salt and pepper to taste, and divide among six well-buttered custard cups.

Place tea towel in pan large enough to hold custard cups. Arrange custard cups in pan and add enough hot water to the pan 1/2 way up the sides.

Bake 325 degrees for 35-40 minutes. Remove from pan. Place bacon slices on top. Remove from cups by inverting on a small plate. Top with orange sauce. Garnish with the asparagus tips.

ORANGE SAUCE FOR ASPARAGUS MOUSSE:

1 orange
2 tbs. white wine vinegar
1/4 tsp. salt
Freshly ground white pepper to taste
3 large egg yolks, lightly beaten
2 sticks (1 cup) unsalted butter (Cut into 12 pieces)

(Continued on next page)

Grate the rind fine and squeeze the orange to extract 2 tbs. of juice. In a small saucepan, combine vinegar, 2 tbs. water, salt and pepper, and reduce the liquid to about 2 tbs. Remove pan from heat and add 1 tbs. of cold water. Add the egg yolks.

Cook the mixture over low heat, whisking until it is thick, and whisk in the butter one piece at a time over low heat. Make certain each piece is melted before adding the next.

Cook the sauce, whisking until it is thick, and add grated rind and the juice. The sauce may be kept warm for one hour covered with buttered wax paper set in a pan of warm water.

Serves six.

HELEN GRAHAM REZATTO (MRS. JOHN) - Retired
College English and Creative Writing
teacher. Free lance writer and speaker
for South Dakota Humanities.

HAM & EGG CASSEROLE

(Great for breakfast, lunch or dinner)

3 slices ready to eat ham, 1-inch thick, cubed
9 hard-boiled eggs. Start in cold water
1 4-oz. can mushrooms, pieces and stems
1 green pepper, diced
1 small onion, cut up
1/2 cup celery, cut up
2 cans mushroom soup, or 1 can mushrooms and 1 can
celery soup

In butter, saute mushrooms, green pepper, onions
and celery. Mix all ingredients well and pour
into 2-quart casserole dish or flat cake pan.

Bake at 350 degrees for about 20 minutes until
brown and bubbly. Top with buttered crumbs.

BOYD CHRISTENSON - Host of WDAY "Viewpoint."

NO BREAD EGG CASSEROLE

1-1/2 cups grated cheddar cheese
12 eggs, stirred
2 rolls spicy bulk sausage, browned
1 can mushrooms
1/2 cup whipping cream (not whipped)
1-1/2 cups grated cheddar cheese

Layer as listed in 9x13 buttered pan. Bake uncovered at 350 degrees for 35-40 minutes.

Can be assembled and refrigerated overnight for baking in the morning.

DAMONA HAWKS - Office Manager of N. Dak. promotional magazine "Going Places."
USAF wife stationed in Minot; native of Arkansas.

BROCCOLI CORNBREAD

2 sticks margarine
2 packages Jiffy Cornbread Mix
1 package (10 oz.) frozen chopped broccoli, thawed but not drained
1 chopped onion
1 carton (12 oz.) small curd cottage cheese
4 eggs
1 cup shredded cheddar cheese

Melt butter in 9x13 pan. Mix together all other ingredients, using only 1/2 cup of cheese. Pour batter over butter. Sprinkle remaining 1/2 cup of cheese on top.

Bake at 375 degrees for 30 minutes or until brown.

TIP: After melting butter, pour about 1/3 to 1/2 into batter mixture and blend. Then pour batter into pan and bake. Good with black-eyed peas.

HEREDITH BYRON - Owner and manager of Lord Byron's Bed and Breakfast, Grand Forks.

PLUM-GOOD WAFFLES

3/4 cup sugar
1 tbs. cornstarch
3 cups plums, pitted, sliced
1/4 cup fruit-flavored wine
1 tsp. grated lemon peel
1 tbs. lemon juice
1/4 tsp. ground cloves
1-1/2 cups plums, pitted and sliced
1 (4 oz.) whipped cream cheese
1/4 cup powdered sugar
1 cup whipping cream

In saucepan, mix sugar and cornstarch. Add 3 cups plums, wine, lemon peel, lemon juice and cloves. Mix well. Bring to a boil. Cover and simmer 10 minutes. Stir in remaining plums. Cool.

Beat cream cheese and powdered sugar until fluffy. Gradually pour in cream, beating until fluffy.

Refrigerate until serving time. Prepare waffles. Serve 2 waffle squares, topped with 3 tbs. cream cheese mixture and about 1/3 cup warm plum sauce.

WAFFLES:

1-3/4 cups flour	2 tbs. sugar
4 tsp. baking powder	1/2 tsp. salt
3 egg yolks, slightly beaten	1-1/2 cups milk
1/3 cup vegetable oil	3 egg whites

Mix flour, sugar, baking powder and salt. In another bowl, mix egg yolks, milk and oil. Stir into flour mixture.

Beat egg whites until they form stiff peaks. Fold egg whites into batter. Use 1/2 cup batter for each waffle.

Bake on preheated iron. Serves 10.

DAUREEN PODENSKI SHIPPEY - Former Miss North Dakota. Native of Edgeley. Opera singer, now living in California.

BOUNTIFUL BAGELS

2 cups water that potatoes have been cooked in
3 tbs. sunflower oil
3 tbs. honey
5 eggs
3-3/4 cups flour
2 pkgs. Rapid Rise yeast
1 tsp. salt
2 quarts water
2 tbs. brown sugar, packed

Mix lukewarm potato water with honey and oil until the honey liquifies. Lightly beat 4 eggs.

Mix in large bowl the flour, yeast, 4 eggs and salt. Stir in the honey water. Mix the dough together well until it pulls away from sides of the bowl.

Knead for 10 minutes on floured board. Place in oil-covered bowl in a warm place to rise (about 90 minutes) until it doubles.

Preheat oven to 425 degrees.

Bring the 2 quarts water to boil with the brown sugar.

Punch down the dough and cut into 20-30 pieces. Roll each piece into a 6-inch long tube form, then bring ends together to form bagel (donut) shape. Put bagels into the boiling water. When they rise to top of water, turn over and cook 1 minute. Remove from water with a slotted spoon.

Place bagels on well-oiled cookie sheet. Brush with lightly beaten egg. Bake 10-15 minutes until light brown.

These taste best with cream cheese and honey. Makes 20 large or 30 small.

JEANETTE KIEVBERG - Twin Pine Bed and
Breakfast, Northwood, N. D.

OVEN FRENCH TOAST WITH NUT TOPPING

1 loaf (12 oz.) French bread, cut in 1-inch slices
8 large eggs
2 cups milk
2 cups half-and-half
2 tsp. vanilla
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1/2 tsp. mace

TOPPING:

3/4 cup butter, softened
1-1/3 cups brown sugar
3 tbs. dark corn syrup
1-1/3 cups coarsely chopped pecans or walnuts, or
hickory nuts

Heavily butter 13x9x2-inch baking pan. Fill pan with bread slices to within 1/2 inch of top. Set aside.

In blender, mix eggs, milk, half-and-half, vanilla, nutmeg, cinnamon and mace.

Pour mixture over bread slices. Refrigerate, covered, overnight.

Make topping by combining all ingredients. Set aside until time to bake toast. Spread topping over toast.

Bake at 350 degrees for 50 minutes until puffed and golden. Shield top with foil if top browns too quickly.

Yield: 8-10 servings.

JEANETTE KIEVBERG - Twin Pine Bed and
Breakfast, Northwood, N. D.

FRENCH TOAST WITH CREAM CHEESE

1 8-oz. package cream cheese
2 tbs. sugar
1 tsp. vanilla
1 loaf bread, sliced
1/4 cup margarine
6 eggs, beaten
1/3 cup milk
1/4 tsp. nutmeg
1 jar strawberry jam
Powdered sugar

Combine cream cheese, sugar and vanilla, mixing until well blended. Spread 1-1/2 to 2 tbs. of mixture between 2 slices of bread.

Place 1/4 cup margarine into a 15-1/2 by 10-1/2 inch jelly roll pan. Put in oven to melt margarine. Remove from oven.

Mix beaten eggs, milk and nutmeg. Dip bread into egg mixture to coat all sides well. Place in jelly roll pan.

Bake seven minutes at 375 degrees. Turn and bake seven more minutes, or until browned. Sprinkle toast with powdered sugar. Serve with strawberry jam.

Test Note:

Excellent for an Easter brunch. Also freezes very well and can be heated for a quick breakfast.

(We turned the oven temperature up to 400 degrees in order to brown the toast.)

DARLENE JACKSON-HANSON - Serves on the N. D.
Women's Business Leadership Council.

FROZEN FRUIT

1 large can Awake Orange Juice
1 cup sugar
2 large cans pineapple tidbits, with juice
2 10-oz. packages frozen strawberries
2 tbs. or juice of two lemons
6 bananas, sliced

Mix well. Pour into juice-size glasses and freeze. Take out of freezer 1/2 hour before serving and pour a little 7-Up on each. (I use either plastic glasses or custard dishes).

Great for brunches.

LADY BIRD JOHNSON - Former First Lady of the
United States of America.

BRANDIED FRUIT

Dried apricots	Canned peaches
Golden raisins	Whole cranberries
Pineapple chunks	

Drain well pineapple chunks, cranberries and peaches.

Layer fruit, ending with cranberries.

Dust with brown sugar. Dab with sweet butter.
Pour dry sherry over all.

Bake in 350 degree oven for 20 minutes.

No measurements were given with this recipe. It's up to the cook!

JEANETTE KIEVBERG - Twin Pine Bed and
Breakfast, Northwood, N. D.

SCRAMBLED EGG CASSEROLE

CHEESE SAUCE:

2 tbs. butter
2-1/2 tbs. flour
2 cups milk
1/2 tsp. salt
1/8 tsp. ground pepper
1 cup American cheese, shredded
1 cup cubed ham
1/4 cup chopped green onion
3 tbs. melted butter
1 dozen eggs, beaten
1 can (4 oz.) sliced mushrooms, drained

TOPPING:

1/4 cup melted butter
2-1/4 cups soft bread crumbs

To make cheese sauce, melt butter. Blend in flour and cook for 1 minute. Gradually stir in milk. Cook until thick. Add salt, pepper and cheese. Stir until cheese melts. Set aside.

Saute ham and green onion in 3 tbs. butter until onion is tender. Add eggs and cook over medium heat until eggs are set. Stir in the mushrooms and cheese sauce.

Spoon eggs into greased 13x9x2 inch baking pan.

Combine topping ingredients. Spread evenly over egg mixture. Cover.

Chill overnight. Uncover. Bake at 350 degrees for 30 minutes.

Yield: 10-12 servings.

DAUREEN PODENSKI SHIPPEY - Former Miss North Dakota. Native of Edgeley. Opera singer.

FAVORITE COFFEE CAKE

3/4 cup soft butter	1-1/2 tsp. soda
1-1/2 cups sugar	1/4 tsp. salt
3 eggs	1-1/2 cups sour cream
1-1/2 tsp. vanilla	1/2 cup brown sugar
3 cups flour	1/2 cup nuts, chopped
1-1/2 tsp. baking powder	1-1/2 tsp. cinnamon

Grease 12-cup Bundt cake pan. Combine first four ingredients. Beat two minutes. Mix in dry ingredients alternately with sour cream.

Separately mix last three ingredients for filling. Spread 1/3 of batter in pan. Sprinkle with filling. Repeat twice. Bake 60 minutes at 350 degrees. Great with dollop of whipped cream.

JEANETTE KIEVBERG - Twin Pine Bed and Breakfast, Northwood, North Dakota.

HOT FRUIT COMPOTE

1 20-oz. can pineapple chunks; 1 16-oz. can each peach halves, pear halves and apricot halves; and 1 jar maraschino cherries.

ORANGE SAUCE:

1/3 cup sugar	1/2 cup light corn syrup
2 tbs. cornstarch	1 cup orange juice
1/4 tsp. salt	2 tbs. orange rind

Drain fruit. Arrange in a 13x9x2 inch baking dish with cherries in hollows. Set aside.

To make sauce, combine sugar, cornstarch, salt, corn syrup, orange juice and rind in pan. Heat to a boil. Remove. Pour sauce over fruit compote. Bake at 350 degrees for 30 minutes. 12 servings.

JOANNE WOLD - Volden Farm Bed & Breakfast.

"Volden was Jim's father's name in Norway, so we used it for our farm in North Dakota."

DANISH AEBLESKIVER

2 cups cake flour
Dash salt
1/2 tsp. baking soda
2 tsp. baking powder
2 cups buttermilk
4 eggs, separated
5 seeds cardamom, opened and crushed in mortar and pestle

Separate eggs and whip whites until stiff in electric mixer.

Combine well the dry ingredients with egg yolks and buttermilk. Then fold in whites.

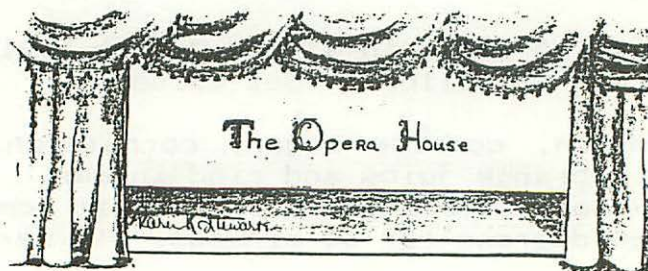
Using a moderately hot Aebleskiver pan, add several drops of oil in each well. Pour in mixture. Cook, turning once until slightly browned.

Serve several balls on plate with powdered sugar and jellies or jams for dipping.

Melted butter with marmalade is also delicious.

Enjoy!

Serves 6-8 persons.



JEANETTE KIEVBERG - Twin Pine Bed and
Breakfast, Northwood, N. D.

EGG SALAD BREAKFAST MUFFINS

6 eggs, hard-cooked, chopped
1/2 cup salad dressing or mayonnaise
2 tbs. sweet pickle relish
1/4 tsp. prepared mustard
4 English muffins, split, toasted*
8 slices Canadian-style bacon or ham
2 oz. (1/2 cup) shredded cheddar cheese, if
desired

Heat oven to 350 degrees.

In small bowl, combine eggs, salad dressing,
relish and mustard. Blend well.

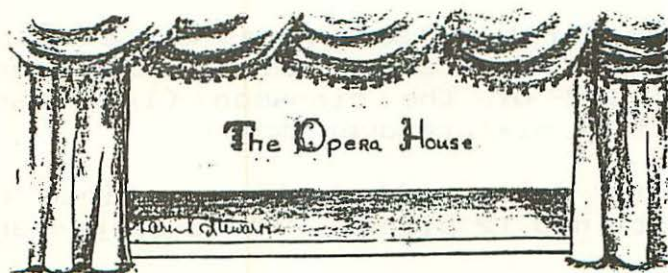
Top each muffin half with a slice of the Canadian
bacon. Top Canadian bacon with about 1/4 cup of
egg mixture.

Place on ungreased cookie sheet. Sprinkle each
with 1 tbs. cheese.

Bake at 350 degrees for 6 to 8 minutes, or until
thoroughly heated and cheese is melted.

Eight sandwiches.

TIP: *Four bagels can be substituted for the
English muffins. Do not toast.



CINNAMON CRISPS

3-1/2 cups sifted all-purpose flour
1 package active dry yeast
1-1/4 cups milk
1/4 cup granulated sugar
1/4 cup shortening
1 tsp. salt
1 egg
4 tbs. butter or margarine, melted
1/2 cup brown sugar
1/2 cup granulated sugar
1 tsp. ground cinnamon
4 tbs. butter or margarine, melted
1 cup granulated sugar
1/2 cup chopped ground nuts

In large mixing bowl, combine 2 cups of the flour and the yeast. In saucepan, heat together milk, the 1/4 cup granulated sugar, the shortening and salt just until shortening melts. Add to dry ingredients in mixing bowl. Add eggs.

Beat at low speed of electric mixer for one-half minute, scraping sides of bowl constantly. Beat 3 minutes at high speed. By hand, stir in enough of the remaining flour to make a moderately soft dough. Place in greased bowl. Turn once to grease the surface of the dough.

Cover and let rise until double (1-1/2 to 2 hours). Turn out onto lightly-floured surface. Divide dough in half. Roll out one portion of dough at a time to 12x12 inch square.

Combine the first 4 tablespoons melted butter or margarine, the brown sugar, the 1/2 cup granulated sugar and 1/2 of the cinnamon (1/2 teaspoon). Spread half of mixture over dough.

Roll up into jelly roll fashion. Pinch to seal edges. Cut into 12 pieces. Place on greased

(Continued on next page)

baking sheets at least 3 inches apart. Flatten each to about 3 inches in diameter.

Repeat with remaining dough and sugar mixture. Allow to rise about 30 minutes. Cover with wax paper. Roll over tops with rolling pin to flatten to about 1/8 inch thickness. Carefully remove waxed paper. Brush with remaining melted butter.

Combine the remaining sugar, the nuts and remaining cinnamon. Sprinkle over rolls. Cover again with waxed paper and roll flat again.

Bake in 400 degree oven for 10 to 12 minutes. Remove immediately from baking sheets.

Makes 24 rolls.

JOAN HOFFMAN - Coteau Hills Historical Center.

GARY'S DONUTS

2 tbs. yeast
1/4 cup warm water
1 cup milk (scalded)
1/4 cup sugar
2 eggs
1-1/2 tsp. salt
1/4 cup shortening
4-1/4 cups flour

Dissolve yeast in water. Add milk, sugar, eggs, salt, shortening and flour. Knead.

Let rise until double. Punch down.

Let rest 5 to 10 minutes. Cut into donut shapes.

Let rise 3 to 5 minutes. Deep fry and frost with your favorite frosting.

TOM BROKAN - Anchor, NBC Evening News.

GRANOLA

Makes 1-1/2 lbs.

Ingredients:

Pitted dates, prunes or other fruit, cut up
Raisins

4 cups of old-fashioned oatmeal

1 cup shredded coconut

1 cup pine nuts or walnuts

1 cup wheat germ

1/3 cup sesame seeds

1/2 cup honey

1/2 cup oil

Mixing Procedure:

Snip dates into small pieces and set aside.
Combine oatmeal, coconut, nuts, wheat germ and
sesame seeds in a large bowl.

Stir honey and oil in a saucepan. Heat to boil.

Stir honey/oil combination into oatmeal mixture.
Mix well.

Spread new mixture into two 10x15 inch baking
pans.

Bake for 25 minutes at 325 degrees, stirring
occasionally.

Add fruit.



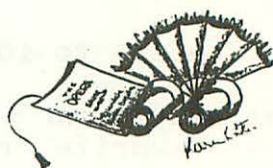
THE CLASS OF 1922
ELLENDALE HIGH SCHOOL
PRESENTS
"AM I INTRUDING"
A COMEDY IN THREE ACTS
ELLENDALE OPERA HOUSE
WEDNESDAY, MAY 12, 1926

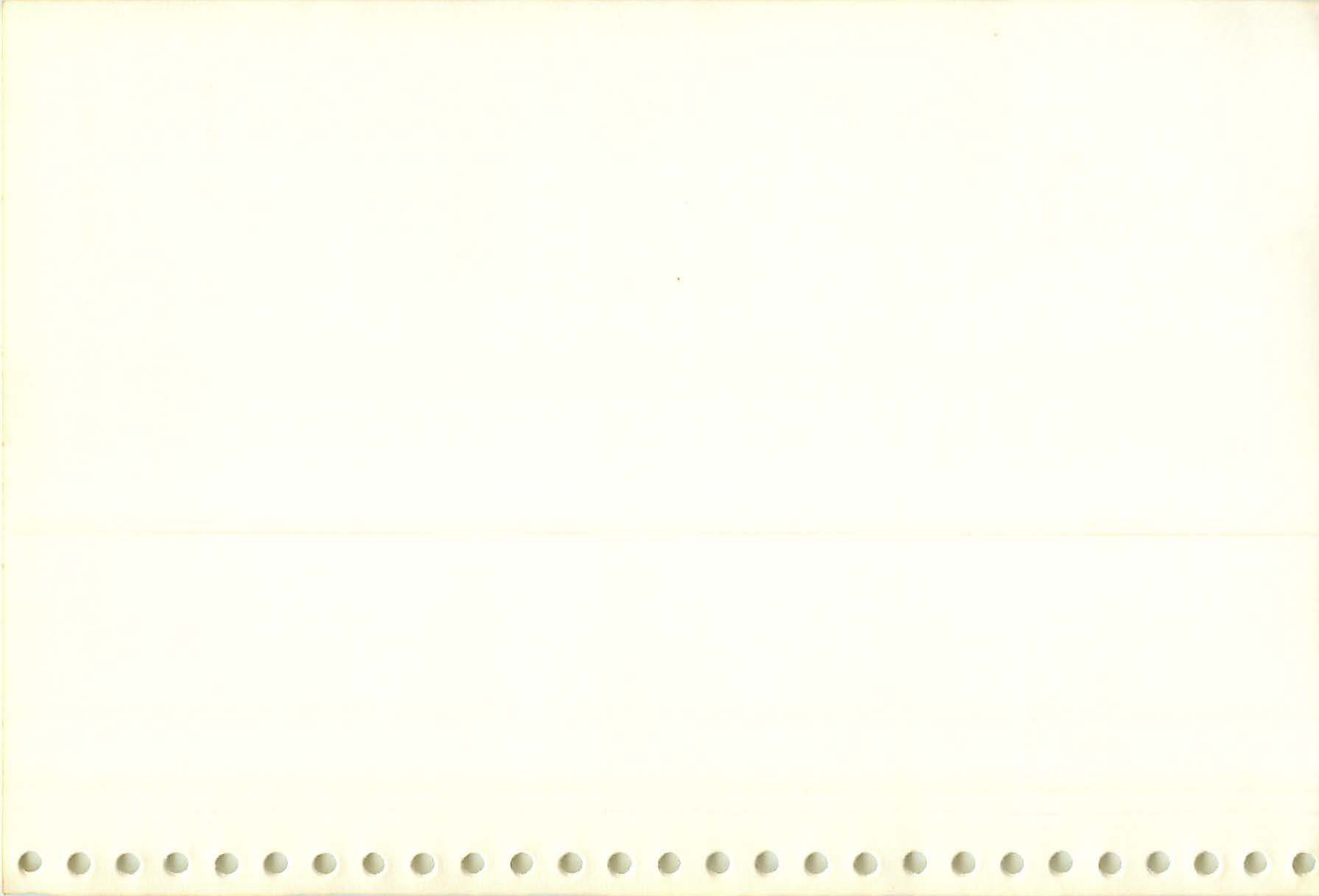


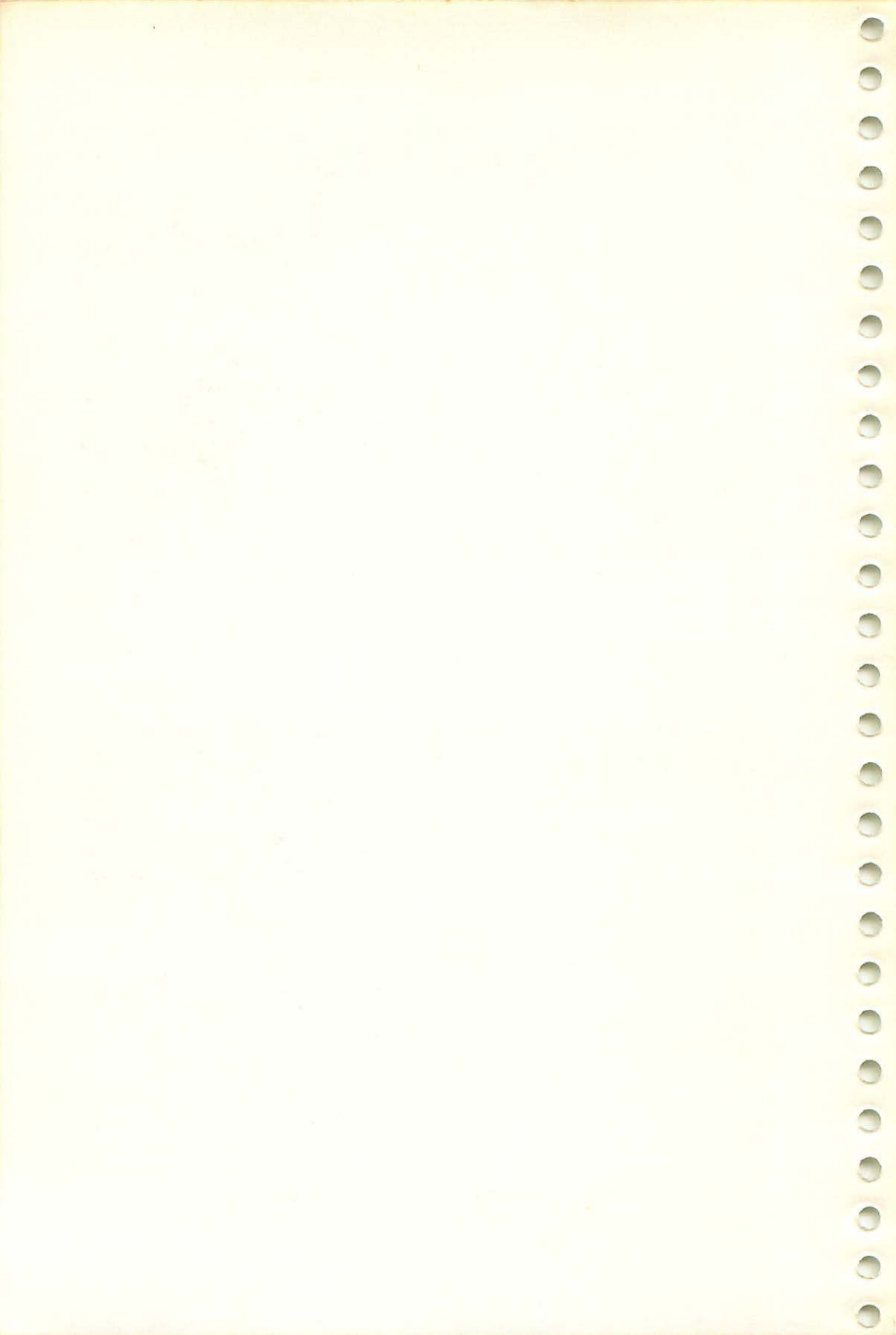
CAST OF CHARACTERS

Mrs. Hastings, the housekeeper	Frances Wald
Blair Hoover, the adventurer	George Hans
Ernest Redburn, Jane's secretary	Nicholas '22
Margie Vane, the eldest daughter	Greta Liffman
Dickie Waldron, a romanticist	Francis Tobin
Mona, the maid	Cladya Colwell
Horace Vane, the father	Lowell Pylman
Violet Vane, the younger daughter	Esther Lawrence
Peter, devoted to Violet	Russell Adams
Dora, a friend of Violet's	Cecile Haley
Gerald May, Jerry from Sage Creek	Donald Lawrence
Jess, Vane's niece	Lucile Anderson

PLACE: The entire action of this play occurs in the living room of the Vane home on Long Island, at some distance from New York City.









CARROLL HOUSE -- THIS HOTEL WAS BUILT IN 1889 AND HAS BEEN COMPLETELY RESTORED. IT WILL BE PLACED ON THE NATIONAL REGISTER OF HISTORIC PLACES IN WASHINGTON, D. C. IN AUGUST OF 1993. IT IS BEING RECOGNIZED FOR ITS HISTORICAL AND ARCHITECTURAL SIGNIFICANCE TO FULLERTON AND THE STATE OF NORTH DAKOTA.



HOUSE OF 29 -- BUILT IN 1923 AND 1924 BY W. T. NOONAN, OWNER OF THE NORTH AMERICAN CREAMERY PLANTS SCATTERED OVER NORTH DAKOTA AND MINNESOTA. ON JUNE 5, 1930, THE SISTERS OF ST. BENEDICT OF WINNEPEG CAME INTO POSSESSION OF THE NOONAN RESIDENCE AND CONVERTED THE DWELLING INTO A HOSPITAL TO SERVE THIS SECTION OF NORTH DAKOTA AND NORTHERN SOUTH DAKOTA.

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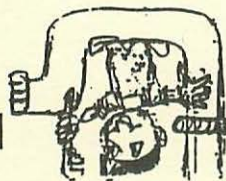
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BARBARA BUSH - Former First Lady of the
United States of America.

ALL AMERICAN CLAM CHOWDER

3 slices bacon	1 cup cubed potatoes
1/2 cup minced onions	1-1/2 cups milk
1 can cream of celery soup	Dash of pepper
1 7-1/2 oz. can minced clams	
(Save clam liquid)	

Cook bacon in frying pan until crisp. Remove and break into one-inch pieces. Brown onion in bacon fat. Add clam liquid and potatoes. Cover and cook over low heat until potatoes are done (about 15 minutes).

Blend in bacon pieces, minced clams, and other ingredients. Heat, but do not boil. Bacon may be used for garnish.

BARBARA BUSH - Former First Lady of the
United States of America.

ZUCCHINI SOUP

1 lb. cleaned unpeeled zucchini
1-3/4 cups chicken broth (or three bouillon cubes)
2 tbs. shallots (I use onions or leeks often)
1 clove garlic, minced
2 tbs. butter or margarine
1 tsp. curry powder
1/2 tsp. salt
1/2 cup table cream

Chop unpeeled zucchini, shallots and garlic. Put all three into a heavy frying pan. Cook for 10-20 minutes. Stir to keep from burning. You don't want it to brown.

Put all ingredients into blender and blend. Add table cream. Heat and serve hot with croutons, or chill and serve cold with chives. Serves 6-8.

HELEN GRAHAM REZATTO (MRS. JOHN) - Retired college English and creative writing teacher.

EASY DELICIOUS VICHYSOISE

In blender:

- 1 10-1/2 oz. can condensed cream of potato soup
- 1 10-1/2 oz. can condensed cream of chicken soup
- 1 soup can of milk
- 1 cup light cream

Put first three ingredients in blender. Blend till smooth. Add light cream and blend again.

Chill covered for at least 3 or 4 hours. Blend again before serving. Snip chives over soup.

Serve in dainty cups or bowls or mugs. Serves 8.

FRANK L. LARSON - Chairman of the Board, First National Bank & Trust, Ellendale.

BROCCOLI CHEESE SOUP

- 1/2 cup diced celery
- 1/2 cup diced carrots
- 1 cup cut cauliflower
- 1 cup cut broccoli
- 1/4 cup diced onions
- 3 tbs. chicken bouillon
- 6 cups milk
- 1/2 cup melted margarine
- 1 cup cubed Velveeta cheese
- 1/2 cup flour
- 3 cups water

Dissolve bouillon in water. Add vegetables and cook until crisp and tender. Drain and save broth. Cream margarine with flour. Cook until thick. Then add broth. Mix thoroughly and add cheese. Stir and cook until cheese is melted. Add milk to vegetables. Add cream mixture. Stir until blended.

LADY BIRD JOHNSON - Former First Lady of the United States of America.

PEDERNALES RIVER CHILI

4 pounds chili meat*
1 large onion, chopped
2 cloves garlic
1 tsp. ground oregano
1 tsp. comino seed
6 tsp. chili powder (more if needed)
1-1/2 cups canned whole tomatoes
2-6 generous dashes liquid hot sauce
Salt to taste
2 cups hot water

Place meat, onion and garlic in large, heavy fry pan or Dutch oven. Cook until light-colored.

Add oregano, comino seed, chili powder, tomatoes, hot pepper sauce, salt and hot water. Bring to boil. Lower heat and simmer about 1 hour. Skim off fat during cooking.

*Chili meat is coarsely ground round steak or well-trimmed chuck. If specially ground, ask butcher to use 3/4 inch plate for coarse grind.

DR. JAMES S. WALKER - President, Jamestown College.

HAMBURGER SOUP

2 lb. hamburger, browned and drained
1 cup chopped onion (may be cooked with hamburger)
2 1-lb. packages frozen mixed vegetables
2 cans cream of celery soup
46-oz. can V-8 juice
1/4 cup Dorothy Lynch salad dressing
Salt to taste

Mix well in large deep pan. Bring to boil, then simmer for 30 minutes.

NANCY HINDS KLIPFEL - Owner of Dakota Cross
Stitch Company.

*"The dumplings are a recipe of my
grandmother's, when all they had was flour
and chickens."*

HEARTY BEEF SOUP WITH EGG DUMPLINGS

Soup:

1 lb. (or more) cubed beef steak
2 cups cubed potatoes
2 carrots, diced
1 chopped onion
1 can green beans, drained
1 to 2 cups cabbage
1/2 cup chopped celery
Salt and pepper to taste
1/2 jar Wyler's Beef Bouillon crystals
Water

Dumplings:

4 eggs, beaten
1 tsp. salt
Approximately 2 cups flour (add until stiff)

Roll meat in flour. Brown in melted butter in
bottom of dutch oven. Don't drain. Add all of
soup ingredients, plus enough water for soup.

Cook on burner a slow boil at least an hour.

Twenty minutes before serving, mix dumpings,
adding flour until no more can be added. Drop
dough into soup by heaping teaspoonful. Cook in
boiling soup uncovered for 10 minutes. Then cover
for ten minutes.

Cut recipe in half for small family.

INGA WALL - Coteau Hills Historical Center.

FAMOUS BEER CHEESE SOUP

1/2 cup butter	1 cup flour
1-1/2 cups half & half	4 cups chicken broth
16 oz. Cheese Whiz, or cheese soup	6 oz. beer
	1/4 cup chives
1 tbs. worcestershire sauce	
1/2 tsp. yellow food coloring (optional)	

In heavy kettle, melt butter and mix with flour. Cook over low flame for five minutes.

Add chicken broth and cream, or half and half. Mix mixture until smooth and thick.

Add cheese and stir until melted and mixture is smooth. Add beer and worcestershire sauce and food coloring. Add chives, if desired.

Simmer 15 minutes, stirring constantly.

BERYL GINSBACH - Ellendale Historical Society.

VEGETABLE CHEESE SOUP

4 chicken bouillon cubes
2 cups diced potatoes
1 cup each diced carrots, onion, celery and green pepper

Cook for 20 minutes in 1 quart of water.

Add: 1 package frozen broccoli
 1 package frozen cauliflower
 1 or 2 cans cream of chicken soup
 1 can water

Cook until tender. Then add 1/2 to 1 pound of American cheese.

Very good!

RAYMOND R. LANG - Manufacturer of
Vibrosaun (a vibrating dry-heat sauna).
Inventor and manufacturer of HELP-START.
Cooperstown, N. Dak.

HAMBURGER CHOWDER

1 lb. hamburger	1 cup carrots
1 cup potatoes	1/2 cup barley
3 tsp. salt	4 cups water
1/2 tsp. worcestershire sauce	1 medium onion
1 cup celery	1 bay leaf
1 can stewed tomatoes	1/4 tsp. pepper
4 bouillon cubes	
1/2 cup "Old El Paso" taco sauce (hot)	

Brown hamburger. Drain and pour into a large kettle with other ingredients. Cook in large kettle until barley is done and vegetables are tender.

KAREN HOFFMAN - O.P.E.R.A. Board President.

SAUERKRAUT-POTATO SOUP

1 16-oz. can sauerkraut (rinsed and drained)
4 cups chicken broth
1 10-3/4-oz. can cream of mushroom soup
1 medium potato, cubed
2 medium carrots, chopped
1 medium onion, chopped
2 stalks celery, chopped
3/4 lb. smoked Polish sausage, cubed
1/2 cup cooked chicken
2 tsp. dill weed
2 tbs. vinegar
1/2 tsp. pepper
8 oz. fresh mushrooms (optional)

In a 4-quart slow cooker, stir together all ingredients. Cover and cook on low heat setting for 10 to 12 hours, or until tender. Skim off fat. Chopped eggs and bacon may be sprinkled on each serving. Yield: 6 to 8 servings.

GERRY BONHAN - Oakes Merry Mixers Homemakers.

ICE BOX VEGETABLE SALAD

1 can (16 oz.) cut green beans, drained
1 can (16 oz.) tiny peas, drained
1 can (16 oz.) whole kernel corn, drained
1 jar (4 oz.) chopped pimento, drained
1 cup chopped celery
1 medium onion, finely chopped
1 medium green pepper, chopped
1 cup sugar
1/2 cup vegetable oil
1 tsp. salt
1/2 tsp. pepper

Combine all vegetables. Set aside.

In saucepan, combine sugar, vinegar, oil, salt and pepper. Bring to boil. Cool slightly and pour over vegetables.

Cover and refrigerate over night. 6-8 servings.
May be stored in refrigerator up to a week.

OLLIE DURAND - Oakes Merry Mixers Homemakers.

GREEN SALAD

Lettuce or fresh spinach
1 cup diced celery
1 can mandarin oranges, drained
1/4 cup slivered almonds
1 tbs. parsley

Dressing: 1/2 tsp. salt 2 tbs. vinegar
 2 tbs. sugar 1/4 cup oil
 Pepper
 4 dashes Tabasco sauce

Mix all ingredients except oil real well. Then whisk oil in gradually. Pour over salad ingredients and toss.

DR. LANA SCHLECT - Vice President, O.P.E.R.A.
Board.

SPINACH SALAD

6 cups fresh spinach, rinsed and torn into pieces
3 oz. Monterey Jack cheese, cut into julienne
strips
3 oz. cheddar cheese, cut into julienne strips
2 cups seedless grapes, halved

Dressing:

1/4 cup cider vinegar
1/4 cup vegetable oil
2 tsp. Dijon mustard
2 tsp. brown sugar
4 slices bacon, fried crisp, drained and crumbled
2 tbs. sliced green onions.

Whisk all dressing ingredients together with
whisk. Pour dressing over salad just before
serving.

GERRY BOWMAN - Oakes Merry Mixers Homemakers.

SAUERKRAUT SALAD

1 can sauerkraut
1/2 cup diced green pepper
1 cup diced celery
1/2 cup chopped onion

Dressing:

2 tbs. cooking oil
1/4 cup vinegar
1/4 tsp. salt

Mix well. Chill thoroughly. This will keep for
several days.

RUTH SHEARER - Oakes Merry Mixers Homemakers.

BROCCOLI SALAD

1 bunch fresh broccoli
1 cup chopped red onion (optional)
1 cup green grapes, halved
1 cup roasted sunflower seeds
1/2 cup bacon bits

Mix above ingredients and chill well.

Dressing: 2 tbs. vinegar
2 tbs. sugar
1 cup mayonnaise

Add dressing and toss well before serving.

DOROTHEA OLSON-RATH - Oakes Merry Mixers
Homemakers.

SPINACH SALAD

1 lb. spinach	6 oz. salted cashews
6 slices cooked bacon	3 hard-boiled eggs

Dressing:

1/4 cup wine vinegar	1/3 cup sugar
1 tsp. dry mustard	1/2 tsp. salt
1 tsp. grated onion	1 tsp. celery seed
3/4 cup oil (I prefer olive oil)	

Mix dressing materials in a pint jar. Let set and mix again.

Wash, dry and tear spinach. Crumble bacon. Chop eggs. Break cashews.

Toss together spinach, bacon, cashews and egg. Coat with a small amount of dressing just prior to serving. (Put out remaining dressing for those who want more.)

IRENE SANDERS - Oakes Merry Mixers Homemakers.

COLESLAW SALAD DRESSING

1/2 cup vinegar
1 cup sugar
1-1/8 tsp. prepared mustard
2 tsp. salt
1/2 to 3/4 tsp. pepper

Mix dry ingredients together. Add prepared mustard. Mix (cream) with spoon to form smooth paste. (This is important so mustard won't float).

Gradually add vinegar. Mix well.

Refrigerate and add to cabbage as needed. Shake or mix before using. This is enough for 5 lbs. of cabbage.

LOIS HOKANA - Riverdale Homemakers.

CHICKEN NOODLE SOUP SALAD

8 oz. cream cheese
2 3-oz. pkg. lemon Jello
1/2 cup boiling water
2 cans (10 oz.) chicken noodle soup
1 cup salad dressing
2 cans shrimp, drained
Enough celery, onions, pimento and green pepper to
make 2 cups (use mostly celery and less
onion)

Dissolve Jello in boiling water. Set aside.

On stove, in saucepan, heat soup (undiluted). Add cream cheese and salad dressing. Heat until dissolved and smooth. Remove from heat.

Add Jello, shrimp and veggies. Pour into greased 12x9 dish. Serve with crackers.

JIM L. OZBUN - President of North Dakota
State University.

MACARONI-LENTIL CONFETTI SALAD

1 cup dry lentils
2 cups water
1 tbs. vinegar
1 tsp. salt
1 cup chopped green onion
1/2 cup minced fresh parsley
1-1/2 cup uncooked ring macaroni
1 bottle (8 oz.) "Zesty" Italian dressing
1/2 cup chopped or shredded carrots
1/4 cup chopped pimento-stuffed green olives
10 cherry tomatoes, quartered
1/2 cup Parmesan cheese, freshly grated or canned
1/4 cup toasted sesame seeds

Wash lentils thoroughly. Combine water with lentils. Add vinegar and salt. Bring to rapid boil. Reduce heat to simmer.

Cover and cook gently 20-25 minutes. Drain well.

Cook macaroni according to package directions. Drain well.

Combine warm lentils and macaroni with Italian dressing. Stir gently. Refrigerate until cool.

Add parsley, carrots, onion and olives. Refrigerate until ready to serve.

Shortly before serving, add tomatoes, Parmesan cheese and sesame seeds.

<p>Junior Class Play</p> <p>"THE PASSING OF THE THIRD FLOOR BACK"</p> <p>Ellendale Opera House, Friday, March 13, 8:15 p.m.</p> <p>Reserve Boxes at Leiby's</p> <p>Students 35¢</p>

ROSEMARIE MYRDAL - Lt. Governor of N. Dak.

THE VERY BEST CHICKEN SALAD

Two 3-lb. chickens. Simmer in equal parts of water and Rhine wine, with celery stalk and leaves, 2 sliced onions, bay leaf and garlic clove. Cool. Remove meat from bones, cut in bite-size pieces, and add:

- 3/4 cup sliced celery
- 2 cups seedless grapes
- 1 bottle Italian dressing

Marinate over night. Pour off excess dressing and add:

- 1 pkg. slivered almonds
- 1/2 cup mayonnaise
- 1/2 cup sour cream.

Mix together and heap on a bed of lettuce. Garnish with curried deviled eggs, tiny tomatoes, sliced stuffed olives, parsley and paprika.

HAROLD BLUMHARDT - Inventor of Blumhardt
Sprayer for liquid fertilizer. Recipe
submitted by Gladys Blumhardt.

SWEET AND SOUR BROCCOLI SALAD

- 2 large bunches fresh broccoli tops
- 1/3 cup onion, chopped
- 2/3 cup raisins
- 10 pieces bacon, fried and crumbled

DRESSING:

- 1/2 cup mayonnaise
- 2 tbs. red wine vinegar
- 1/2 cup sugar

Cut broccoli into bite-size pieces. Mix dressing and let stand awhile in refrigerator. Then pour over broccoli mixture.

NANCY JONES SCHAFER - First Lady of N. D.
Wife of Governor Ed Schafer.

TURKEY SALAD

- 2 cups cooked turkey or chicken, cut into bite-size pieces
- 1 cup onion, diced
- 1 tsp. salt

Combine above ingredients and let set for 3 hours.

- 1 cup grapes - red or green seedless
- 1 cup mayonnaise
- 1 cup Cool Whip
- 1/3 cup slivered almonds
- 1 16-oz. can pineapple tidbits
- 1 large can mandarin oranges
- 1 16-oz box of shell macaroni, cooked

Combine all ingredients, mixing well. Chill.
Serve on a bed of greens or inside of 1/2 melon
(cantaloupe or honeydew)

NANCY JONES SCHAFER - First Lady of N. D.
Wife of Governor Ed Schafer.

NUTTY SALAD

- 4 cups broccoli, cut up
- 1 cup chopped celery
- 1/2 to 1 cup green onions, chopped
- 1/2 lb. bacon, fried and cut up into small pieces
- 3/4 cup slivered almonds, toasted. (Bake at 350 degrees for 10 minutes)
- 4 cups red seedless grapes, halved.

Dressing:

- 1/3 cup sugar
- 1 tbs. apple cider vinegar

Mix in almonds and bacon just before serving.

KIM AND TOM JOHNSON - Parents of Sara and Page, the first conjoined twins born and separated at the Mayo Clinic Hospital. Tom is a former Ellendale resident.

TOM'S FAVORITE SALAD

- 1 tsp. grated onion
- 1 pkg. Hidden Valley dressing mix
- 1 cup mayonnaise or miracle whip
- 1 8-oz. pkg. cream cheese or cottage cheese
- 1 cup sour cream or buttermilk

Blend all ingredients and add:

- 4 cups thinly sliced raw cauliflower
- 1/2 cup black olives (sliced)
- 1 tomato, diced
- 1 cup sliced celery
- 2 cucumbers, sliced
- 1 cup shredded raw carrots
- 1/2 cup sliced radishes
- 1/2 cup sliced green onions

Make 24 hours ahead of time.

BOYD CHRISTENSON - Host of WDAY "VIEWPOINT"

KIWI-STRAWBERRY SPINACH SALAD

- Spinach, washed and torn
- Kiwi, peeled and sliced
- Strawberries, sliced
- 1/3 cup sugar or Equal equivalent
- 2 tbs. sesame seeds
- 1 tbs. poppy seeds
- 1-1/2 tsp. grated onion
- 1/4 tsp. Worcestershire Sauce
- 1/4 cup oil
- 1/4 cup cider vinegar
- 1/4 tsp. paprika

Mix all dressing ingredients, except oil, in blender. Slowly add oil. Toss with spinach, kiwi and strawberries. Serve immediately.

LADY BIRD JOHNSON - Former First Lady of the United States of America.

MOLDED CRANBERRY SALAD

1 envelope unflavored gelatin
1-1/4 cups cold water
1 cup sugar
1/2 cup chopped celery
1/2 cup chopped nuts
1/2 tsp. salt
2 cups cranberries

Cook cranberries in 1 cup of water for twenty minutes. Stir in sugar and cook five minutes longer.

Soften gelatin in 1/4 cup cold water. Add to hot cranberries and stir until dissolved. Set aside to cool. When mixture begins to thicken, add chopped celery, nuts and salt. Turn into mold that has been rinsed with cold water. Chill in refrigerator until firm. Unmold on serving plate. Garnish with salad greens, if desired. Makes about six servings.

GLORIA HOFFMAN OLDS - North Dakota Modern Miss 1984-1985.

CHERRY SALAD

Mix 1 9-oz. carton Cool Whip and 1 can sweetened condensed milk

Add: 1 cherry pie filling
 1 can crushed pineapple (not drained)
 1 can mandarin oranges (drained)
 1/2 cup walnuts
 2 cups small marshmallows
 1/2 cup coconut (optional)

Refrigerate. Keeps well.

HAROLD BLUMHARDT - Inventor of Blumhardt
Sprayer for liquid fertilizer. Recipe
submitted by Gladys Blumhardt.

TURKEY MANDARIN ORANGE SALAD

3-2/3 cups diced turkey
1-1/4 cups diced celery
1-3/4 tbs. chopped onion
2 cups fresh seedless grapes
3 cups Juniorette macaroni
1-1/2 cups drained mandarin oranges
1-1/2 cups salad dressing
3/4 cup whipping cream
3 tbs. Western French dressing
1 tsp. salt
2-1/2 tbs. sugar

Mix turkey, onion, celery, salt and let set
overnight in refrigerator.

Dressing:

Whip cream. Add sugar, salad dressing, French
dressing and mix all of them together. Better if
made 10 hours ahead so flavors blend. Serves 20.

DARLENE JACKSON-HANSON - President of Jackson
Manufacturing Company. Received the Who's
Who in Global Business Leadership Award in
1992.

SALAD DRESSING MIX

1 quart Miracle Whip	2 tbs. mustard
1 pint cultured sour cream	1/2 cup sugar
1/2 tsp. celery seed	1/2 tsp. salt
1/2 cup vinegar	Sprinkle of pepper

Mix well and keep in refrigerator. Keeps for 2-3
months.

Makes 1/2 gallon.

CINDY KLAPPERICH - Extension Home Economist.

BROCCOLI SALAD

1 bunch broccoli
1/2 cup chopped green pepper
1 cup red grapes
1 cup green grapes
1/4 cup chopped celery
2/3 cup sunflower seeds
5 slices fried bacon, crumbled
1 cup mayonnaise
1/4 cup sugar
1 tbs. vinegar
1/2 cup raisins (optional)

Toss together the vegetables, fruits and sunflower seeds. Stir in the crumbled bacon. Pour mixture of mayonnaise, sugar and vinegar over all and mix well.

May be mixed ahead and add sunflower seeds just before serving.

LAURA McSHANE - Ellendale Historical Society.

SHRIMP-JELLO SALAD

Mix together:

2 packages strawberry Jello
3-1/2 cups hot tomato juice
Juice of one lemon
Dash of salt

When cool, add:

2 carrots, shredded
3/4 cup celery, diced
2 tbs. onion, chopped fine
1 small can shrimp

Put in mold.

MARIE HANKEL - Riverdale Homemakers.

WHEAT SALAD

- 1-1/2 cups uncooked wheat
- 1 8-oz. pkg. cream cheese, softened
- 1 12-oz. Cool Whip
- 1 15-oz. can crushed pineapple
- 2 small packages vanilla instant pudding (dry)
- 1/2 cup chopped nuts (optional)

Soak wheat overnight. Cook about 2 hours in 5 cups water, until soft. Drain and cool.

Combine cream cheese with dry pudding. Stir in drained pineapple and only enough pineapple liquid to make thick pudding batter. Fold in whipped topping and cold wheat and nuts.

Pour in bowl and chill.

DARLENE HAUCK - Coteau Hills Historical Center.

SUNFLOWER CABBAGE SALAD

- 1/2 head of cabbage, or 1 small head, shredded
- 1/3 cup sunflower seeds
- 1 pkg. chicken-flavored Ramen noodles (crushed, but do not cook)
- 1 green pepper, chopped
- 1 small package sliced almonds (optional)

Dressing:

- 2 tbs. sugar
- 1/2 tsp. pepper
- 1/2 cup salad oil
- 2 tbs. vinegar
- Package of chicken-flavored seasoning from the Ramen noodles

Mix cabbage, green pepper and dressing. Let set a few hours before serving. Just before serving, add almonds and noodles.

GLENNA MATTHEIS - Sunshine Homemakers.

TACO SALAD

1 package Natcho, Doritos or corn ships (may be mixed). Spread in bottom of a 9x13 pan.

Brown: 1 lb. hamburger with medium onion.

Add: 1 can Van Camp Chili Beans and 1 can Hunt's Tomato Sauce with bits of tomatoes in it.

Pour this mixture over the chips in the pan. Add shredded lettuce, chopped onion, green pepper, sliced olives (green or ripe), diced tomato, grated cheddar or mozzarella cheese.

Use as much of the above as you like. Pour taco sauce over top. Add sour cream if you like.

Good with garlic bread.

Serves 6 to 8.

JAY & PAT KENDALL - Ellendale Historical Society

BROCCOLI SALAD

1 head broccoli (cut in small pieces)

3/4 cup celery

1 chopped onion

3/4 cup raisins

1 lb. crisp bacon (crumbled)

1/2 cup sunflower seeds

Dressing:

3/4 cup real mayonnaise

2 tsp. vinegar

1/4 cup sugar



MR. MERC'S MUSEUM -- FORTY YEAR-OLD MERCURYS (MERCS) COME HOME TO ROOST IN WHAT WAS ONCE ELLENDALE'S MERCURY DEALERSHIP. IT IS NOW THE HOME OF THE MAIL ORDER BUSINESS KNOWN AS MR. MERC, OWNED BY KATHY AND STERLING ASHBY. THERE IS MORE THAN JUST OLD CARS HOUSED THERE. STERLING AND KATHY, BETTER KNOWN AS MR. AND MRS. MERC, HAVE ALSO FOUND ROOM FOR A MUSEUM PACKED WITH COLLECTIBLES FROM THE 1860'S TO THE 1960'S.



THE SHINNIN-TVEIT MUSEUM -- THIS BUILDING WAS ORIGINALLY THE FIRST CHURCH CONSTRUCTED IN THE TOWN OF FORBES, N. D. THE BUILDING WAS DEDICATED AS A MUSEUM ON JUNE 11, 1977. IT IS FILLED WITH MEMORABILIA AND ARTIFACTS WHICH TELL MUCH OF THE STORY ABOUT OUR NATIVE AMERICANS AND SETTLERS OF OUR AREA.



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BOB HOPE - Actor - comedian - TV and movies.
Has entertained our service men and women
all over the world.

BOB'S FAVORITE CHICKEN HASH

2 chicken breasts (broiled)
2 strips of bacon (crisp)
1/2 small onion (saute)
2 tbs. butter
1/2 tsp. lemon juice
2 tbs. sour cream
1 tsp. dry sherry wine
Salt and pepper

Cut chicken in fine strips. Crumble bacon and combine with the onion, butter, lemon juice and seasonings. Saute until thoroughly heated in the butter. Shortly before serving, add the sherry and sour cream.

Do not allow to cook after adding the two last ingredients. Just heat through.

MIKE MORKEN - News Anchor KXJB-TV, Fargo.
Native of Rolla.

CHICKEN AND STUFFING CASSEROLE

2 cups cooked chicken or turkey, diced
1 pkg. stuffing mix prepared per directions
1 can cream of celery soup
1 can cream of chicken soup
1 soup can of milk
Salt, pepper
1 10-oz. box frozen broccoli

Thaw out the broccoli. Mix all ingredients, except stuffing, in large bowl. Layer stuffing, vegetable/chicken mix, and top with rest of stuffing.

Bake at 350 degrees for 35 minutes.

MIKE MORKEN - News anchor KXJB-TV Fargo.
Wife, Sue; two children, Sarah and Matthew.

WAIKIKI CHICKEN

1/4 cup flour
1/2 tsp. salt
2 lbs. boneless, skinless, chicken breasts, cut
into bite size pieces
2 tbs. oil
1 can pineapple chunks (don't drain)
1/2 cup Bull's Eye Barbecue Sauce
1 tbs. cornstarch
1 tbs. brown sugar
1/2 tsp. dry mustard
1 medium green pepper, cut into strips.

Flour chicken pieces. In large skillet, cook chicken in oil for 15 minutes, turning as necessary to brown. Combine undrained pineapple, barbecue sauce, cornstarch, brown sugar, dry mustard. Pour over chicken in skillet. Cover and cook over low heat for 35 to 40 minutes until tender, turning once. Add green pepper strips towards the end of cooking time. Serve over rice.

BILL MITZEL - Publisher, Dakota Country magazine.

FAT-FREE DELICIOUS FRIED WALLEYE

6-8 walleye fillets
Lemon pepper
10 oz. bottle fat-free Italian dressing
Cajun seasoning (optional)
Pam cooking spray

Marinate fillets in Italian dressing one hour before cooking. Lay in frying pan after sprayed with oil on medium hot burner. Cover and cook 6-8 minutes. Do not turn fillets. Steam will cook them. Add seasonings and serve.

Delicious and healthy!

DARLENE JACKSON-HANSON - Corporate officer and secretary for Fisher-Hanson Enterprises, who owns Edgeley Super 8.

CHEESE & HAM SCALLOPED POTATOES

1/2 cup chopped onion	1/4 cup butter
1/4 cup flour	1/2 tsp. dry mustard
1 cup cheddar cheese	1/8 tsp. pepper
4 cups sliced potatoes	1/2 tsp. salt
2 cups ham (diced)	2-1/4 cups milk

Cook onions in butter. Blend in flour, mustard, salt and pepper. Stir in milk and cook until thickened. Stir in cheese until melted.

Arrange potatoes in baking dish. Top with ham. Pour sauce over all.

Cover and bake 1-1/2 hours at 350 degrees.

GALEN BOWERMAN - Inventor of Disc Scraper (used by the manufacturers of farm machinery). Recipe submitted by Lucille Bowerman.

CHICKEN SUPREME

4 chicken breasts, deboned and skinned
4 slices American Cheese
1/4 cup white wine
1 can cream of chicken soup
2 cups crushed stuffing mix

Pound the breasts, put in pan, and lay the slices of cheese on top. Mix soup and wine and pour over.

Cover with stuffing. You may dribble margarine over all.

Bake at 350 degrees for one hour.

GALEN BOWERMAN - Inventor of Disc Scraper
(used by the manufacturers of farm machinery)
Recipe submitted by Lucille Bowerman.

TURKETTI

1-1/4 cups spaghetti
2 cups cooked cubed turkey or chicken
1/4 cup chopped pimento
1/4 cup chopped green pepper
1/4 cup chopped onion
1 can cream of celery soup
1/2 cup chicken or turkey broth (can use bouillon)
1/4 tsp. pepper
2 cups sharp cheddar cheese

Cook spaghetti (or macaroni) until almost done, tender but firm. Combine all ingredients together in bowl and mix well. Add spaghetti and mix.

Turn into a buttered two-quart baking dish. Bake at 350 degrees for 45 minutes or until thoroughly heated. Six servings.

LARRY J. VILLELLA - Owner of ConServ Products Company. Inventor of Conserve Sprinkler.

AFRICAN CHOW MEIN

1 lb. hamburger
2/3 cup uncooked Uncle Ben's rice.
1 stalk celery, cut up
1 can cream of mushroom soup
1/2 cup Soy Sauce (scant)
2 tbs. brown sugar
1 tsp. pepper (scant)
2 cups water
Chow Mein noodles

Brown hamburger. Add other ingredients in casserole. Bake at 350 degrees for 2 hours. During the last 10 or 15 minutes, sprinkle chow mein noodles on top. Add cashews, if desired.

BON SCHUMACHER - Owner of "The Judge's Chambers in Napoleon.

"Entrees here have a familiarity about them and are made special by adding that unique touch to make them memorable. This sauce has filled that need since the first year we opened."

PORK ROAST WITH DIJON MUSTARD SAUCE

Roast a boneless pork roast with onion slices, bay leaves, whole allspice kernels, salt and freshly ground pepper until done. Slice and serve on a warmed platter with the following sauce spooned over the top:

1-1/2 tbs. Dijon mustard
6 oz. plain yogurt
1 tsp. dill weed or fresh minced dill

Combine and warm over low heat, stirring constantly with a whisk until heated through. Makes 1-1/2 cups sauce.

PHIL HANSEN - Defensive end for the Buffalo Bills (AFC) football team. Originally from Oakes. N. D.

KLOPS (SUPER MEATBALLS)

3/4 lb. ground beef
1/4 lb. ground pork
1/4 cup cream or top milk
1 egg
1-1/2 tbs. instant minced onion
1 quart boiling water
1 pkg. onion soup mix
Salt and pepper to taste

Drop meatballs into boiling water (soup). Simmer 20 minutes. Remove meatballs. Thicken soup to make a gravy. Return meatballs to gravy. Serve over lots of hot mashed potatoes!

MARY ANN CROW - Secretary, "Going Places," a North Dakota promotional magazine. USAF wife, mother of two. N. D. native.

EASY BEEF STROGANOFF

1 lb. chopped beefsteak, cubed
1 can Campbell's Mushroom Soup
1 can mushrooms
1 tbs. oleo
1 pkg. large egg noodles (made with egg whites, no cholesterol)
1 onion, chopped
Salt and pepper to taste
Sour cream to taste

Fry the salt and peppered cubed beefsteak in 1 tbs. oleo, along with chopped onion and mushrooms until well browned.

Meanwhile, prepare noodles in large kettle and boil. Turn down heat after browning meat and vegetables. Add 1 can of Campbell's Mushroom Soup. (You can add milk or water if you find it's too thick for your taste). Add sour cream to the meat mixture.

Drain noodles and lay out on platter. Immediately pour the meat mixture over the noodles and serve it up hot! You may want to double the recipe if you've got a hungry bunch.

JUNE HOLTE - Ellendale Historical Society.

BROWNED POTATOES

Baking size potatoes, peeled and halved lengthwise. Melt margarine in baking dish. Roll potatoes around in the grease. Turn cut side up. Sprinkle generously with season ALL (seasoned salt).

Bake, basting occasionally. Heat can be varied for anything else being baked at the same time.

BON SCHUMACHER - Owner-Manager of "The Judge's Chambers," Napoleon, N. Dak.

"Customers visiting 'The Chambers' choose from a two-item menu that changes daily. Generally, one will find a soup and sandwich choice and a daily entree. Creamy soups, paired with hearty and healthy sandwiches, are commonplace here and the following is a popular example."

CORNERED BEEF AND CABBAGE PITA

Per Serving:

2 oz thinly sliced cooked cornered beef cut into thin strips
1/2 cup coarsely chopped cabbage
1 tbs. chopped green onion
1 tbs. shredded carrot
1-1/2 tbs. salad dressing
2 green pepper rings

Combine the above ingredients and refrigerate one hour. Halve a 6" pita bread and fill with the cornered beef mixture and a pepper ring.

We serve this with a creamy potato soup.

LUCILLE SMITH - O.P.E.R.A. Committee.

SCALLOPED ONIONS

10 small onions, or 6 large onions
1 tbs. butter
1 tbs. flour
2 cups milk
1 cup grated cheese

Boil onions in salt water. Combine butter, flour and milk. Bring to a boil and pour over drained onions.

Add cheese and heat in oven for a few minutes.

DR. JAMES S. WALKER - President, Jamestown College.

"We grew up in Arizona and love Mexican food!"

EASY CHICKEN ENCHILADAS

2 10-oz. cans cream of chicken soup
2 soup cans of water
4 oz. can of chopped green chiles
2 cups left-over cooked chicken, shredded
2 doz. corn tortillas
8 to 12 oz. cheddar or Monterey Jack cheese,
shredded

In a pan wide enough to accommodate a tortilla, heat soup, water and chiles until warm, but not boiling. Reduce heat to simmer. Slip a tortilla into the soup mixture and leave until it is softened enough to be able to roll. (If left too long the tortilla will fall apart when lifted from pan.)

Remove with tongs or spatula to one of two 9x13 baking dishes or pans. Spoon a little soup on the tortilla. Add some grated cheese and chicken across the middle. Tuck one edge of the tortilla over the filling and roll up. Move the enchilada to the side of the dish.

Repeat until each dish is full of 12 enchiladas. Pour the rest of the soup mixture over enchiladas and sprinkle with more cheese. (If the soup should become too thick at any time, just add a little water.

Bake in 350 degree oven until hot, about 30 minutes. Serves eight.

NOODLES BY LEONARDO - Submitted by Elvera
Sweeney, Customer Service.

LEONARDO'S ZITI SAUSAGE BAKE

8 oz. Leonardo's Ziti
4 links of hot or sweet Italian sausage
1-3/4 cups half and half
1-1/2 cups grated fontina cheese
1/2 cup diced red pepper
1/4 tsp. salt
dash pepper
2 tbs. grated Parmesan cheese

Cook ziti according to directions on the package.
Drain. Remove casings from sausage and cut into
1-inch chunks. Cook in skillet until well-
browned.

Add 1 cup of half and half, 1 cup of fontina
cheese, green and red peppers, salt and pepper.
Pour mixture into a 13x9 inch greased baking dish.

Cover and bake at 350 degrees for 20 minutes.
Uncover and add remaining half and half and
cheeses. Return to oven for an additional 10
minutes.

Stir and let rest for 5 minutes before serving.

JUNE HOLTE - Ellendale Historical Society.

SCALLOPED POTATOES

1 medium to large potato per serving.

Melt butter in baking dish. Add sliced potatoes.
Shake flour over all. Stir until mixed. Add
diced onions, salt and pepper, and milk to cover.

Bake at 400 degrees for 1 hour. If baked with ham
loaf (recipe page 67), at 350 degrees for 1-1/2
hours.

MARV BOSSART - WDAY Television Newscaster.

CHICKEN TORTILLA CASSEROLE

- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 2 small cans green chilies (mild ortega)
- 1 medium onion, chopped
- 1 pint sour cream
- 6 chicken breasts deboned, skinned and cooked
- 1 package tortilla chips (broken)
- 1 pound sharp cheddar cheese (grated)

Put layer of chips in large buttered casserole. Cook chicken until done and cut into one to two-inch cubes. Add layer of chicken over chips, then cheese, and mix the soup, chopped chilies, onion and sour cream and pour over chicken and chips. Do two or three layers (chips, chicken, cheese and sauce). End with chips over the top. Refrigerate several hours or overnight before baking.

Bake one hour at 350 degrees covered, and 15 minutes uncovered.

Serves 10 for lunch or eight for dinner. This is a great dish for a buffet type setting.

JUNE HOLTE - Ellendale Historical Society.

HAM LOAF

- 2 lbs. ham and 1 lb. pork, ground together
- 1 cup crumbs (bread or cornflakes)
- 1 cup milk
- Good shake of paprika

Mix together. Shape into a loaf and place in a baking pan. Sprinkle loaf with paprika.

Bake at 350 degrees for about 1-1/2 hours, or until nicely browned.

NOTE: No eggs, no salt, no pepper.

TANYA JO ZAHN - Miss Rodeo North Dakota 1992
and photogenic winner and 2nd runner-up
at the Miss Rodeo America Pageant.

T'S CREAMY CHICKEN BAKE

4-6 boneless skinless chicken breasts
1 can cream of chicken soup
1 cup dried crushed bread crumbs
1/2 cup white wine or milk
4-6 Kraft Swiss cheese slices

Heat oven to 350 degrees F. In medium size baking dish, place chicken and set aside. Mix soup and wine or milk. Stir vigorously with fork to break up soup clumps.

Place cheese slices over each chicken breast. Pour soup over chicken and cheese. Finally, sprinkle bread crumbs over mixture. Cover and bake for 30-35 minutes, or until chicken is done.

Great for people with busy schedules because it only takes 10 minutes to prepare for baking, but it tastes like a million bucks! Enjoy!

MARION TOWNSEND - Ellendale Historical Society.

RARE ROAST BEEF

Preheat oven to 500 degrees. Wrap beef roast in strong foil, squeezing out all the air as you wrap beef very tightly. Then wrap again in foil, using the same manner. Squeeze out all air possible as you wrap.

Put foil-wrapped meat in preheated oven for five minutes for each pound of meat. Turn oven off and do not open oven door for 2 hours or longer. Meat can be left in turned-off oven for hours, depending on size of roast. Do not leave overnight!

NANCY HINDS KLIPFEL - Owner, Dakota Cross
Stitch Co.

"This recipe was 'stolen' from my
mother-in-law and sister-in-law,
Martha and Deb Klipfel!!"

STRUDLES AND HAM

3 cups flour	2 eggs
2/3 cup warm water	1/8 tsp. salt
1/2 stick butter	1 onion, chopped

Cubed potatoes and sliced ham (amount necessary
for your own family)

Melt butter. Mix flour, eggs, warm water and
salt in bowl. Divide into three balls.

Roll out each ball paper thin. Brush with butter.
Roll up (like cinnamon rolls) and cut roll in
about 1-1/2" chunks. Set aside.

Layer ham, onion and potatoes in dutch oven. Salt
to taste. Add about 3-4 cups water. Layer
strudles on top. Cover and cook 30-40 minutes on
stove so water gently boils. Do not remove lid
until done.

JOHN AND IRENE FEHR - Ellendale Historical
Society.

BROCCOLI CASSEROLE

Saute 1 small onion and 1 stalk celery

1 cup cooked rice
1 pkg. frozen chopped broccoli
1 can cream of celery or chicken soup
1/2 small jar Cheese Whiz
1/2 cup milk

Put in casserole dish and bake 1 hour at 325
degrees.

Pieces of chicken can be added.

A LAWRENCE WELK FAVORITE RECIPE - Submitted by the Lawrence Welk Foundation. Mr. Welk, now deceased, was a native of Strasburg, North Dakota.

CHICKEN N' DUMPLIN'S

CHICKEN:

Four 2-lb. whole frying chickens (serves 8).

Clean and split fryers all the way up the backbone. Remove backbone. Cut through center of breasts, leaving two full halves per chicken. Breast bone may be removed if desired.

Place chicken in pot. Cover with water just to top of chicken and bring to boil. Simmer gently until chicken is tender. Remove from pot and set aside.

Add chicken backs to the broth. Add one carrot, two stalks celery, one medium onion -- all roughly cut -- and simmer for about 30 minutes. (If desired, add a little chicken stock base or chicken bouillon cubes for extra flavor.) When done, remove from heat and strain. Save stock.

ROUX FOR STOCK:

Melt four ounces of margarine or butter. Beat in one cup of flour. Add to strained stock. Cook gently for about five minutes, then add one ounce of sherry wine, the juice of one-half lemon, a pinch of Accent, a touch of yellow food color or egg shade, and salt to taste if needed.

While stock is cooking, remove skin from the cooked chicken, and debone if desired.

DUMPLIN'S:

In mixing bowl, place one and one-half cups flour, two teaspoons baking powder, one-fourth teaspoon

(Continued on next page)

salt. Cut in three tablespoons shortening and mix until mixture looks like corn meal. Stir in three-fourths cup of milk.

Put about one-half inch of water in pan with wire rack that will be two or three inches above water line. Cover rack with lightly oiled wax paper, oiled side up. When water is boiling gently, drop dumplin's onto waxed paper, leaving room between for expansion. Steam eight minutes uncovered, then cover pan and steam about seven minutes more.

Place chicken in casserole and lay dumplin's on top. Cover both with sauce. Sprinkle a few freshly-cooked green peas on top for color.

JOHN AND IRENE FEHR - Ellendale Historical Society.

PORK & BEAN CASSEROLE

2 cans pork & beans
1 lb. ground beef
1 large onion, chopped
1 bell pepper, chopped
1/2 cup brown sugar
2 tbs. butter
1 tbs. catsup
1/2 tsp. salt
1/4 tsp. pepper

Lightly brown the onion and pepper in butter. Add the ground beef and stir as the meat changes color.

Drain and add to the pork and beans in a baking dish. Add the remaining ingredients and stir well.

NOODLES BY LEONARDO - Submitted by Elvera Sweeney, Customer Service.

LEONARDO'S CREAMY SEAFOOD ROTINI

1 16-oz. package Leonardo's rotini
1 cup whipping cream
2 cups half and half
1-1/2 cups sliced mushrooms
1/4 cup butter
1/3 cup shredded mozzarella cheese
1/2 clove of garlic, minced
1 tbs. chopped parsley
Salt and pepper to taste
6 oz. precooked tiny shrimp
8 oz. real or imitation crab meat
1 cup grated Parmesan cheese

Prepare Leonardo's rotini according to directions. Drain well and set aside. Place all ingredients except last three in a large saucepan and bring to a boil, stirring frequently. Add pasta, shrimp and crab meat. Cook for one minute. Stir in grated cheese.

Simmer sauce for 2 minutes until all cheese has melted. Serves 6. Excellent either hot or cold.

MARION TOWNSEND - Ellendale Historical Society.

CORNISH HEN RICE DISH

1 cup brown and wild rice mixture
1 envelope onion soup mix
1 can cream of chicken soup
3 cans of water

Combine water and chicken soup and bring to boil. Place 4-6 hens on rice and onion soup mix. Cover with boiled chicken soup and water mixture. Bake uncovered for 1-1/2 hours in 350 degree oven. Chicken can be used instead of Cornish hens.

NOODLES BY LEONARDO - Submitted by Elvera Sweeney, Customer Service.

LEONARDO'S MEAT AND VEGETABLE SAUCE

1 pkg. Leonardo's 16 oz. spaghetti
1/4 cup sliced mushrooms
1 onion, chopped
1 carrot, chopped
1 celery stalk, chopped
2 oz. cubed ham
5 tbs. butter
1/4 cup olive oil
4 oz. ground beef
4 oz. ground pork
1/4 cup red wine
1 16 oz. can pear tomatoes - blenderized
1/2 tsp. salt
1/4 tsp. pepper
1 cup frozen peas
3/4 cup Parmesan cheese.

Saute mushrooms, onion, celery and ham in half the butter and all of the olive oil. Cook over medium heat for 10 minutes.

Add the ground beef, pork, salt, pepper and cook for an additional 5 minutes.

Add wine, cover and simmer for 15 minutes. Add tomatoes and simmer an additional 30 minutes.

While sauce is simmering, prepare spaghetti according to directions. Drain, set aside.

In a separate pan, saute the frozen peas in the remaining butter for 5 minutes. Add peas to sauce and continue cooking for 5 minutes.

Arrange spaghetti on a platter and pour the sauce over the pasta.

Serves 8.

KENT CONRAD - United States Senator.

"This is a great main meal just for the family or for dinner guests. The only other dish you need with this is a tossed salad to make a complete meal. I use prepared tomato sauce because it's so good and saves time."-- Lucy Calautti (Senator Kent Conrad's wife).

EXTRA MEATY LASAGNA

1-1/2 lbs. extra lean ground beef
1 medium onion, chopped
1 lb. sweet Italian sausage links
1 16-oz. jar seasoned meaty tomato sauce
1 tsp. oregano
1 tsp. ground black pepper
1 tsp. garlic powder
3 cups low-fat creamed cottage cheese
2 tbs. dried parsley flakes
1 egg, beaten
1 lb. thinly sliced or shredded mozzarella cheese
1 cup grated Parmesan cheese
8 oz. lasagna noodles
Dash of salt
1/4 cup vegetable or olive oil

Brown ground beef and onion. Add a small amount of oil to moisten, if necessary. Remove ground beef and onion. Retain fat in pan and add sausage links. Brown on all sides.

In saucepan, place tomato sauce, oregano, pepper and garlic powder. Add ground beef and onion. Mix all ingredients and simmer. Drain fat from sausage, even patting sausage with towel to remove excess oil and fat. Place sausage in saucepan with tomato sauce and meat mixture, and continue simmering. DO NOT BOIL. Stir often.

Meanwhile, bring water, dash of salt and oil to boil in large pot. Add noodles, one at a time. Bring to second boil, then follow cooking directions on lasagna package.

(Continued on next page)

While noodles are cooking, mix cottage cheese, parsley and beaten egg in a bowl. Set aside.

Remove sausage from sauce and cut into 1/4" round slices. Stir sauce to avoid sticking.

After sauce has cooked for 15 minutes, (or until sausage is cooked through), remove from heat.

Drain noodles. Layer 1/2 of the noodles in a lightly greased 13x9x2" baking dish. Spread with half of the cottage cheese mixture.

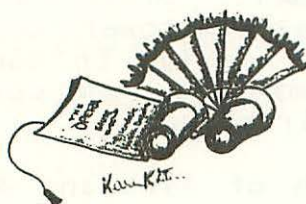
Add 1/2 of the sausage slices and 1/2 of the sauce and meat mixture. Sprinkle 1/2 of the shredded or sliced mozzarella cheese.

Repeat layers. Sprinkle Parmesan cheese atop.

Bake in a 375 degree oven (preheated) for 30 to 35 minutes or until heated through.

NOTE:

This recipe can be prepared in advance and refrigerated. If assembled in advance, bake for 45 minutes to one hour. Wait a few minutes after baking, then slice portions and serve. Makes 10 servings. Serve with tossed salad, and you've got a complete meal.



LLOYD OMDAHL - Professor of Political Science
at University of N. D. and former Lieutenant
Governor. Recipe submitted by his wife, *Ruth*
Omdahl.

QUICK CHICKEN STIR-FRY

Start rice: Rinse 1/2 cup rice. Cover with 1/2
inch of cold water and cook on very low, covered,
for 20 minutes. Do not peek. Fluff with fork.

2 small boned chicken breasts or six tenders, cut
in small strips.

1 tbs. oil

Salt and pepper

1 clove minced garlic

1 tsp. loose dry onion

1 chicken bouillon cube or 1 tsp. granulated
bouillon

1/2 cup cold water mixed with 1 slightly heaped
tbs. cornstarch

1/4 of large red pepper

1/4 of large green pepper

1 rib celery, slant cut.

Over medium heat, cook chicken pieces in the oil
till white. Sprinkle with salt and pepper.

Add minced garlic, onion and bouillon. Add cold
water and cornstarch mix.

Stir till sauce thickens (may add more water if
necessary to make a nice stir-fry sauce).

Add red and green pepper strips and celery pieces.

Simmer about 5 minutes. Serve over the rice.

Colorful, low cholesterol and special looking.

NOODLES BY LEONARDO - Submitted by Elvera
Sweeney, Customer Service.

LEONARDO'S LASAGNA ROLL UPS

8 curly edged Leonardo's lasagna noodles	1/2 tsp. salt 1/4 tsp. pepper
1 pkg. (10 oz.) chopped spinach - thawed	1 beaten egg 1/8 tsp. nutmeg
1-1/2 cups ricotta cheese	
1/4 cup grated Parmesan cheese	
8 oz. pork or Italian sausage	
1 jar (15-3/4 oz.) spaghetti sauce	

Cook Leonardo's lasagna according to package directions until just tender. Drain and place in cold water.

Drain spinach well. Mix with ricotta, salt, pepper, nutmeg, egg and 2 tbs. of Parmesan cheese.

Drain noodles and pat dry with paper towel. Brown sausage. Place sausage on noodles. Spread 1/3 cup spinach mixture.

Roll up noodles, and place on sides in a 9x13 baking dish. Pour sauce around lasagna.

Cover and bake at 350 degrees for 35-40 minutes. Sprinkle remaining cheese on top before serving.

BARBARA BUSH - Former First Lady of the
United States of America.

BAKED BEANS

2 cans (16 oz.) small baked beans	6 tbs. catsup 1 tsp. dry mustard
1 tbs. worcestershire sauce	3 tbs. grated onion
3 tbs. dark brown sugar, packed	

Bake partially covered in a 2-1/2 quart casserole at 325 degrees for 1-1/2 hours.

PALMER "PETE" RETZLAFF - Former Philadelphia Eagles football player, living in the Philadelphia area. Former Ellendale resident.

IMPOSSIBLE HAM 'N SWISS PIE

2 cups cut up fully cooked smoked ham
1 cup shredded natural Swiss cheese
(approx. 4 oz.)
1/3 cup chopped onions and)
1/4 cup chopped green pepper) Saute
4 eggs
2 cups Bisquick mix
1/4 tsp. salt and pepper

Heat oven to 350 degrees. Grease pie plate (10x1-1/2). Sprinkle ham, cheese, onions and green pepper in plate. Beat remaining ingredients until smooth (15 seconds in blender on high or 1 minute with hand mixer). Pour into plate.

Bake until golden brown and knife inserted in center comes out clean (approximately 45 minutes).

Cool five minutes. Serves 6.

LENUS J. CARLSON - Opera singer for New York Metropolitan Opera and Dutch Opera of Berlin, Germany. Recipe submitted by his mother, Ann Knutson. Native of Cleveland.

HAMBURGER HOT DISH

1 lb. hamburger	1 can mushroom soup
1/2 pkg. medium noodles	Salt to taste
1 can tomato soup	Pepper to taste
1/2 cup chopped onions	

Brown hamburger and onions. Cook noodles until just tender. Drain. Mix browned hamburger, onions and cooked noodles and remainder of ingredients. Put in oven for 20 minutes to 1/2 hour at 375 degrees.

NOODLES BY LEONARDO - Submitted by Elvera Sweeney, Customer Service.

LEONARDO'S MEAT SAUCE MARINARA

1 pkg. Leonardo's 16 oz. vermicelli
4 tbs. olive oil
1 onion, chopped
1 carrot, shredded
1 bell pepper, chopped
4 cloves garlic, minced
2 16-oz. cans pear tomatoes - blenderized
2 8-oz. cans tomato sauce
1 tsp. salt
1 tsp. pepper
1 pinch of fennel seed, crushed
1 tsp. rosemary, crushed
1 tsp. oregano
1 tsp. basil
2 pounds pork, cut into 1/2" cubes
1/2 cup sliced mushrooms
Grated Parmesan cheese

Saute onion, carrot, bell pepper and garlic in the olive oil until oil turns orange.

Add tomatoes, tomato sauce, salt, pepper, fennel seed, rosemary, oregano, basil and pork. Bring sauce to a boil.

Reduce heat, cover and simmer for about 2 hours. Fifteen minutes before serving, add mushrooms to the sauce.

Prepare Leonardo's vermicelli according to package directions. Drain well.

Place pasta on platter and pour marinara sauce over. Sprinkle with Parmesan cheese.

Serves 8.

PHIL HANSEN - Defensive end for the Buffalo Bills (AFC) football team. Formerly of Oakes, N. D.

This recipe was created by Phil's sister Vickie in 1979, entered and won in the local and state beef cook-offs and was judged in the top 15 at the National Beef Cook-Off in Scottsdale, Arizona, where Julia Childs was one of the judges.

CHEEZY BEEF TWIZZLER

2 lbs. ground beef
1/2 cup chopped celery
1/2 cup chopped green pepper
1/3 cup chopped onion
1 can cream of mushroom soup
2 cups baking mix (Bisquick)
1/2 cup water
10 oz. mild cheddar cheese (shredded)
1/4 cup milk
1 egg
1 tbs. water
Sliced green olives (optional)

Heat oven to 425 degrees. Lightly grease cookie sheet. Mix browned hamburger, celery, green pepper, olives, onion and 1 cup soup. Set aside.

Mix baking mix and water until soft dough forms. Beat 20 strokes. Roll dough into 14x11 rectangle. Place on cookie sheet.

Spoon beef mixture lengthwise down center of rectangle. Sprinkle with cheese. Make diagonal slits in sides of dough. Fold strips over the filling.

Mix egg and 1 tbs. water. Brush over dough. Bake until lightly browned (15-20 minutes).

Mix remaining soup and cheese and milk over medium heat, stirring until hot. Serve over slices of "twizzler."

EDNA CRABTREE - O.P.E.R.A. Board and Dickey
County Historical Society.

FOUR OR FIVE BEAN CASSEROLE

Use portions shown in parentheses if you are using
5 cans of beans.

Cut up 1 lb. bacon. Fry and drain off fat.
Add: 3/4 cup brown sugar (or 1 cup)
1/3 cup cider vinegar (or 1/2 cup)
2 tbs. dry mustard (or 2-1/2 tbs.)
1 large onion, diced

Simmer for 20-25 minutes.

Add: 1 can kidney beans with liquid
1 can pork 'n beans, with liquid
1 can butter beans, with 1/2 of liquid
1 can lima beans, with 1/2 of liquid
1 can garbanzos, with 1/2 of liquid

Save remaining liquid. Bake uncovered for
approximately 1 hour at 350 degrees. Add reserved
liquid as needed while baking.

BON SCHUMACHER - Owner-Manager of "The Judge's
Chambers," Napoleon, N. D.

PARSLEY CREME POTATOES

6 baking size Russet potatoes, scrubbed and cut
into 3/4" chunks, and boiled until tender
1 cup fresh cream
1/4 cup chopped fresh parsley
1/3 cup sweet butter
1/4 cup chopped onion
Salt and freshly ground pepper to taste

Saute the onion in 2 tbs. of the butter. Add the
remaining butter, seasonings, parsley and cream.
Pour over the potatoes and toss. Serve hot with
any roasted or grilled red meat.

BERYL GINSBACH - Ellendale Historical Society.

A LA MASHED POTATOES

5 pounds of potatoes, peeled, boiled, drained and mashed.

Add: 1 8-oz. pkg. cream cheese
 1 small carton of sour cream
 1/4 lb. (1 stick) margarine or butter

Mix thoroughly and serve. Or it may be put in a Foley cake pan, covered and put in the refrigerator for a couple of days and reheated in a 350 degree oven for an hour.

DOROTHEA OLSON-RATH - Oakes Merry Mixers
Homemakers.

SLICED STEAK ON A BUN

1/2 lb. round steak
2 tbs. soy sauce
1/2 tsp. sugar
1 tbs. butter or margarine
2 small green peppers, sliced thinly
2 medium onions, halved and thinly sliced
1 tbs. oil
6 buns

Cut steak into thin slices along the diagonal. Combine soy sauce, sugar and 1 tbs. water. Marinate the meat in this for 30 minutes.

In hot oil, saute pepper and onion, stirring until lightly browned. Remove and keep warm.

Add oil to skillet. Add steak slices and marinade. Over high heat, stir fry until browned. Add onions and peppers. Cook until liquid is almost gone (about 3 minutes).

Serve on buns.

MARIAN DIEHERT - O.P.E.R.A. Board.
Co-chairman of Cookbook Fundraiser.

RICE DRESSING

1 cup chopped celery 1 cup chopped onion
1/2 cup chopped green pepper 3/4 stick margarine

Cook slowly over low heat about 20 minutes. Do not brown.

Add: 2 cups cooked rice
 1 tsp. salt
 1 can cream of chicken soup
 1 tsp. sage
 1/2 tsp. pepper
 1 can mushrooms with juice

Bake at 350 degrees for 40 minutes.

MARIE HANKEL - Riverdale Homemakers.

STUFFED BURGER BUNDLE

1 cup seasoned stuffing mix
1 lb. ground beef
1 can cream of mushroom soup
2 tsp. worcestershire sauce
1 tbs. catsup

Prepare stuffing according to package directions. Combine 1/3 cup evaporated milk with ground beef.

Divide into five patties on waxed paper. Pat each in a 6" circle. Put 1/4 cup stuffing in center of each. Draw meat over stuffing. Seal. Place in 1-1/2 quart casserole.

Combine remaining ingredients and pour over meat.

Bake uncovered at 350 degrees for 45 minutes.

Serves 5.

MARIE SMITH - O.P.E.R.A. Board Treasurer.

SWEET 'N SOUR CHICKEN

- 2 spring chickens, cut into serving pieces
- 1 8-oz. bottle Russian dressing
- 1 envelope onion soup mix
- 1 12-oz. jar apricot preserves

Arrange chicken in a single layer with skin side up in a large shallow baking dish.

Combine remaining ingredients and pour over chicken. Bake in a preheated 350 degree oven for 1 hour or until tender.

Serves 6 to 8.

Turkey or duck work equally well with this recipe.

LOIS HOKANA - Riverdale Homemakers.

HERBAL BAKED FISH (Low Fat and Low Salt)

- 1 to 1-1/2 pounds fish fillets
- 1/2 cup whole wheat flour
- 1/2 tsp. garlic powder
- 1/2 tsp. oregano
- 1 tsp. ginger
- 1 egg white, slightly beaten
- 1/2 cup plain yogurt

Mix together first five ingredients.

Dip fillets in slightly beaten egg white. then roll in herb mixture.

Place in single layer in baking dish. Bake at 400 degrees for 15-20 minutes. Spoon yogurt over baked fish.

HELEN SPROUSE - Ellendale Historical Society.

FULL MEAL HOT DISH

1 lb. hamburger	1 small onion
1-3/4 cups water, or more	1 can tomato soup
2 cups uncooked noodles	1 can creamed corn
3/4 cup grated cheese	Salt and pepper to season

Brown onion in a little fat. Add the hamburger and brown. Add the soup and water, then the noodles. Cook in fry pan about 20 minutes.

Pour into a buttered casserole. Add the creamed corn. Add the cheese and bake about 1/2 hour in a 325 degree oven.

NOTE: If I'm not sure that we will be eating on the time set, then I cook the noodles for 10 minutes and bake it until I'm ready to serve. It doesn't get so gooey that way.

I like to serve cranberries or cole slaw with this dish.

LINDA HOLM - Writer for Hollywood movie magazines.

"SOMETHING DIFFERENT BAKED BEANS"

1 large can B & M Beans
1 can crushed pineapple, drained
1/2 bottle ketchup
3 tbs. brown sugar
1-1/2 tbs. worcestershire sauce
1 lb. ground beef

Brown ground beef. Drain off fat. Add to above mixture. Stir well.

Bake uncovered for one hour at 350 degrees.

KAREN HOFFMAN - O.P.E.R.A. Board President.

CALIFORNIA POT ROAST

4 to 5 lb. beef roast
2 tsp. salt
1/4 tsp. pepper
1/2 cup water
1 8-oz. can tomato sauce (For extra sauce, 1-1/2 cups tomato juice or doubled to 3 cups)
3 medium onions, thinly sliced
2 cloves garlic, minced
2 tbs. brown sugar
1/2 tsp. dry mustard
1/4 cup lemon juice
1/4 cup vinegar
1/4 cup ketchup

Brown roast well on both sides. Add salt, pepper, 1/2 cup water, tomato sauce, onions and garlic. Cover and simmer over heat about 1-1/2 hours.

Combine brown sugar, mustard, lemon juice, vinegar, ketchup and pour over meat. Cover and continue cooking until meat is fork tender, about 1-1/2 hours. Thicken with 6 tbs. flour and 1/2 cup water and serve. Can also be put into a slow cooker and simmered all day. Serves 8-10.

HULDA WOLFF - Ellendale Historical Society.

GERMAN SKILLET DINNER

1 tbs. cooking oil	1/4 tsp. pepper
1 cup minute rice	1 16-oz. can sauerkraut
2 cups water	1 pkg. dry gravy mix
Dash of salt	2 cans mushrooms, drained
1/2 cup chopped onions	1 lb. hamburger, browned

In a large skillet, with tight lid, place oil. Sprinkle with a little sugar. Add rice, chopped onion, drained hamburger and remaining ingredients and cook over low heat for 30 minutes.

SPAGHETTI CON PAPITI

3/4 lb. ground buffalo
1/4 lb. ground pork
1 medium onion, chopped
1 garlic toe, chopped
1 egg
1 cup cracker crumbs or dry bread
2/3 cup Chianti wine
2 tbs. worcestershire sauce
2 tbs. horseradish
1 tsp. red pepper (some like it HOT, so add if wanted)
1 tsp. salt
1/2 tsp. dry mustard
3/4 cup grated Parmesan cheese

Mix ingredients and form into 1" balls. Fry in hot fat or olive oil. (I put them under the broiler briefly and avoid the fat).

SAUCE: 2 large cans tomatoes, strained
 2 cans tomato sauce and 1 can of water
 1 can of mushrooms or equivalent of
 fresh chopped mushrooms
 1 medium onion, chopped
 1 green pepper, chopped
 1 garlic toe, chopped
 1 hot pepper (I use dried red pepper)
 2 tsp. sugar and 1 tsp. salt adds to
 flavor.

Combine all ingredients and allow to simmer.

Add meat balls and simmer until ready to use.

You may want to experiment with the spices to suit individual taste.

JEANETTE KIEVBERG - Twin Pine Bed & Breakfast,
Northwood, N. D.

DENVER POTATO PIE

6 eggs
1/2 tsp. onion powder
1/2 tsp. thyme leaves
1/4 tsp. salt
1/8 tsp. pepper
3 cups frozen hash brown potatoes
4 oz (1 cup) shredded Swiss cheese
1/2 cup diced ham
1/2 cup chopped green pepper
1 tomato, thinly sliced, if desired

Heat oven to 350 degrees. Generously grease
9-inch pie pan.

In medium bowl, combine eggs, onion powder, thyme,
salt and pepper. Beat well. Stir in potatoes,
cheese, ham and green pepper. Pour into prepared
pan.

Bake at 350 degrees for 40 to 45 minutes or until
set.

Garnish with tomato slices. 6 servings.

HYRON & BERDYNE FLOREN - Accordionist and his
"right-hand woman." Formerly with the
Lawrence Welk Band.

RICE PILAF

1-1/2 cups uncooked white rice 1 cube butter
1 small onion, chopped 3 cups beef broth
1 cup sliced mushrooms, or jar mushroom pieces

Saute onion and butter until tender. Add rice and
saute until rice is golden brown. Pour into two-
quart casserole and add broth and mushrooms.

Bake covered in oven for one hour at 350 degrees.

NOODLES BY LEONARDO - Submitted by Elvera
Sweeney, Customer Service.

LEONARDO'S CHICKEN EXTRAVAGANZA

6 Leonardo lasagna noodles, cooked and drained
1 medium onion, chopped
2 cups mushrooms, sliced
1/2 green pepper, chopped
6 chicken breasts, skinned, boned and cut into
bite size pieces
1/4 cup dry white wine
1 cup chicken broth
1/4 tsp. salt
1/4 tsp. pepper
1/4 tsp. dried tarragon
1 cup light cream
1 8-oz. package cream cheese
1 cup shredded Swiss cheese
1-2 tbs. sour cream

In large skillet, saute onion, mushrooms and green pepper in 2 tbs. butter.

Add chicken, wine, broth and seasonings. Cover and simmer 10 minutes.

Half the lasagna noodles lengthwise, curl into 2-1/2 inch diameter rings. Place in greased baking dish. Using slotted spoon, place chicken and vegetables into center of each lasagna ring.

Combine light cream, cream cheese and sour cream in a skillet and cook over low heat until melted. Pour over rings. Sprinkle with shredded Swiss cheese.

Bake at 325 degrees for 35 minutes.

Serves 5.

NOODLES BY LEONARDO - Submitted by Elvera
Sweeney, Customer Service.

CREAMY CLAM SAUCE & LEONARDO EGG NOODLES

1 16-oz. package Leonardo egg noodles
6 tbs. butter
1/2 lb. sliced mushrooms
1/2 cup finely chopped onions
3 whole chives, chopped
1 tbs. flour
2 6-1/2 oz. cans of minced clams, drained; reserve
juice.
1/2 cup whipping cream
3 egg yolks, slightly beaten
3 tbs. grated Parmesan cheese
1 tbs. lemon juice

In a large pot, put water on to boil for egg
noodles. In a medium skillet, melt butter and
saute mushrooms and onions.

When mushrooms are nicely colored, remove
mushrooms and onions with a slotted spoon and set
aside.

Prepare Leonardo egg noodles according to package
directions. Drain well and rinse with hot water.

Add flour to the butter and whisk to make a smooth
roux. Add whipping cream and reserved clam juice.
Continue whisking while slowly adding Parmesan
cheese and chopped chives.

Very slowly, add beaten egg yolks, stirring
constantly until sauce thickens. Do not allow
sauce to boil.

Return mushrooms and onions to sauce. Add clams
and heat through. Remove sauce from heat. Add
lemon juice and blend in well.

Pour over egg noodles.

Serves 6.

GALEN BOWERMAN - Inventor of Disc Scraper,
used by manufacturers of farm machinery.
Recipe submitted by *Lucille Bowerman*.

SQUASH CASSEROLE

4 eggs, beaten
1/2 cup vegetable oil
1 cup biscuit mix (dry)
1 can (4 oz.) chopped green chili peppers, with
juice
1 medium (1/2 cup) onion, chopped
1 clove garlic, minced
2 cups grated cheddar cheese (divided)
4 cups coarsely chopped zucchini

Combine eggs, oil and biscuit mix. Stir in chili peppers, onion, garlic and half of the cheese. Stir in squash.

Pour into a greased 13x9x2 inch pan. Bake at 350 degrees for 40 minutes.

Sprinkle with reserved cheese and bake 5 minutes more. 8-10 servings.

LADY BIRD JOHNSON - Former First Lady of the
United States of America.

SPINACH PARMESAN

3 lbs. of spinach
6 tbs. Parmesan cheese
6 tbs. minced onion
6 tbs. heavy cream
5 tbs. melted butter
1/2 cup cracker crumbs

Cook the cleaned spinach until tender. Drain thoroughly. Chop coarsely and add the cheese, onion, cream and 4 tbs. of the butter. Arrange in a shallow baking dish and sprinkle with the crumbs mixed with the remaining butter. Bake for 10 to 15 minutes.

GRACE FAUL - Owner-Manager of Midstate Bed and Breakfast.

"This is a favorite casserole for guests coming in early and having supper here."

BROCCOLI CASSEROLE

1 stick butter
1 tbs. instant minced onion
1 (16 oz.) cottage cheese
1 pkg. (10 oz.) frozen broccoli,
cooked and drained (or fresh cooked broccoli
also can be used)
1 cup shredded American or cheddar cheese

4 tbs. flour
1/2 tsp. salt
5 eggs, beaten

Melt butter in microwave. Add flour and salt.

In larger bowl, mix remaining ingredients. Pour butter mixture over this and mix. Pour into buttered casserole dish and bake uncovered for 30-35 minutes, till set.

NOTE: This must be mixed in the two bowls first! Very good vegetable dish. More broccoli may be added to increase the number of servings.

LENUS J. CARLSON - Opera singer for New York Metropolitan and Dutch Opera of Berlin.
Recipe submitted by his mother, *Ann Knutson*.

CHEESE-POTATO CASSEROLE

8 medium or large potatoes
Whole milk to cover
1 cup chopped onion
Salt to taste
Pepper to taste
2 cans Campbell's Cheddar Cheese Soup

Cut potatoes into small cubes and put in a 3-quart casserole. Add ingredients.

Put into slow oven (325 degrees) uncovered for 2-1/2 to 3 hours. May cover last 1/2 hour.

PHIL JACKSON - Coach, Chicago Bulls.

SHEPHERD'S PIE

6 medium sized potatoes	10 eggs, beaten
1 medium sized onion (optional)	1 cup cheese
4-6 strips of bacon	2 tbs. butter

Peel and halve potatoes. Put in boiling water 3-5 minutes, then dice.

Melt butter in large cast iron skillet and fry potatoes and onions lightly.

Remove from skillet. Fry bacon lightly. Remove and pour off fat. Replace skillet on medium heat and pour in eggs.

Let set up for a minute and add potato-onion mixture. Cover and turn heat low.

In fifteen minutes, pour in cheese and add the bacon. Leave on heat till it sets up. Remove and serve.

LADY BIRD JOHNSON - Former First Lady of the United States of America.

TURKEY DRESSING

Medium-size pan of corn bread	6 eggs
4 slices of toasted bread	1/4 cup butter
1 stalk chopped celery	Salt and pepper
3 large onions, chopped	Sage
Stock from turkey	

Mix together bread and corn bread that has been crumbled with stock from turkey. Be sure to use enough stock so it will not be stiff. Add eggs and remaining ingredients.

Bake slowly for one hour. Serves 8.

JIMMY AND ROSALYNN CARTER - Former President
and First Lady of the United States.

EGGPLANT SPAGHETTI SAUCE

1 eggplant, cut into cubes (peeled or unpeeled)	3 tbs. oil
1 garlic clove, minced	1 onion, sliced
1 cup plum tomatoes	1 cup tomato juice
1 green pepper, sliced	1 tsp. oregano
	2 tsp. basil

Saute eggplant in oil about 7 minutes. Add onion, garlic and pepper, and saute 3 additional minutes, or until tender.

Combine tomatoes, tomato juice and herbs. Add to the eggplant mixture.

Cover and simmer for 1/2 hour. Serve over spaghetti.

WILLARD SCOTT - Weatherman, NBC Today Show.

BAKED RICE

1 stick butter or margarine	1 large onion
2 10-oz. cans consomme	1 cup uncooked rice

Melt butter or margarine in frying pan. Add diced onion and cook to soften a bit. Add consomme and uncooked rice. Stir.

Pour into buttered casserole.

Bake in 350 degree oven for about one hour.

If you like, about 20 minutes before rice is done, pour in a small can of mushrooms (drained, either buttons or pieces).

Remove from oven and serve from casserole.

Ummmm, delicious!

HARV BOSSART - WDAY Television Newscaster.

POTATO SOUFFLE

1 stick unsalted butter
1 lb. onions, thinly sliced
7 or 8 potatoes
3/4 cup milk
1 tsp. soda
2 eggs, well beaten
1/4 tsp. white pepper
2 cups grated cheddar cheese
1 tsp. chopped fresh parsley
3/4 cup sour cream
1 tsp. salt

Melt 1/4 cup butter in souffle dish. Add sliced onions and stir to coat. Cover and microwave on high 15 to 20 minutes. Set aside.

Bake or microwave potatoes until done. Let stand 5 minutes. Then peel, quarter and place in mixer or food processor.

Add remaining butter, milk, sour cream and baking soda and whip until smooth. Add eggs, salt and pepper and continue whipping until smooth.

Stir in reserved onions with remaining butter in that dish. Stir in 1-1/2 cups cheese and 1 tsp. parsley.

Spoon potatoes into buttered baking dish and sprinkle with remaining cheese and parsley.

At this point, souffle can be refrigerated and baked later. Bake at 350 degrees for 45 minutes to one hour.

Serves 8 to 10.

P.S. Don't be afraid of all that onion. This is a wonderful dish. Just be sure to mix onions with potatoes well.

JEROME (JERRY) KELSH - North Dakota Senator,
District 26. Jerry and Ramona own and manage
the Ranch House Restaurant in Fullerton.

NEVER-FAIL SCALLOPED POTATOES

8 medium red potatoes, peeled and sliced
1/4 cup chopped green pepper
1/4 cup minced onion
2 tsp. salt
1/8 tsp. pepper
1 10-oz. can cream of mushroom soup
1 cup milk

Alternate layers of potatoes, green pepper and
onions in greased baking dish. Season each layer
with salt and pepper. Mix mushroom soup and milk
well. Pour over potatoes.

Cover and bake in 350 degree oven for 1-1/2 hours.

Serves 8.

NOTE: Cubes of cooked ham may also be added to
this casserole.

HAZEL NUOLU - Riverdale Homemakers.

NO-PEEK CHICKEN

1 can mushroom soup 2-3 cans water
1 can celery soup

Bring soup and water to boil in saucepan. Pour
into small greased roaster.

Add: 1-1/2 cups rice (or wild rice)
 1 cut-up frying chicken

Sprinkle 1 package onion soup mix on top.

Cover and bake at 325 degrees for 2 hours.
Uncover the last half hour.

PHYLLIS ANLIKER - Dakota Maids Homemakers.

POLYNESIAN MEDLEY

1 lb. ground beef
1/4 cup bread crumbs
1/8 tsp. nutmeg
1 egg
1 tsp. salt
2 tbs. milk

Mix above ingredients and shape into 3/4 inch balls.

Saute 1/2 lb. chicken livers in 2 tbs. butter in large pan for 5 minutes.

Remove from pan and brown 1/2 lb. cocktail franks in same pan.

Remove from pan and then saute meatballs until well browned. Place all in baking dish.

Add 1 can (14 oz) pineapple chunks, drained.

Sauce:

1/4 cup brown sugar
2 tbs. cornstarch
1 tsp. chicken bouillon
3 tbs. vinegar
1 tbs. soy sauce
3/4 cup pineapple juice and water to equal 3/4 cup.

Cook the sauce ingredients, stirring constantly until it thickens and boil for 3 minutes. Pour over meats and pineapple.

Bake 325 degrees for 30 minutes to blend flavors.

KAREN KEMPF - Dakota Maids Homemakers.

TACO BISCUIT PIE

1 can refrigerated biscuits
3/4 lb. ground beef
7 tsp. homemade taco seasoning
1-1/2 cups canned kidney beans, undrained
1 cup shredded cheddar cheese

Arrange biscuits in 9" pie pan (ungreased). This is the crust. Biscuits on bottom and sides of pan.

Brown ground beef in fry pan and drain.

Add kidney beans to ground beef and simmer five minutes.

Bake the mixture of meat and beans in the biscuit crust at 400 degrees for 12 to 16 minutes.

Immediately top with cheese and corn chips.

Sprinkle with lettuce and tomato.

Serves 6.

"Tommy"

A Comedy in 3 Acts by
Lindsay & Robinson



Presented by—
STATE NORMAL AND
INDUSTRIAL COLLEGE
Sixth Year Class



Wednesday, May 21, 1930

ELLENDALE OPERA HOUSE

- The Cast -

Tommy Clarence Smith
Marie Irene Moore
Bernard John McFarland
Mrs. Thurber Sigrid Noren
Mr. Thurber Charles Cooper
David Carl Dildine
Mrs. Wilson Ada Brown
Judge Howard Ackert

Director—Clara Tussing Ingvalson
Director's Asst.—Clare Falconer

Stage Manager—Dan Esslinger.

Properties—Ella Davis.

Construction—M. W. Heckman, Howard
Ackert, Albert Kirschner, Severt Moe.

Business Manager—Wm. Jackson.

MARCELLA SCHLENKER - Sunshine Homemakers.

TACO CASSEROLE

- 1 pkg. Pillsbury crescent rolls
- 3 cups corn chips
- 1 lb. hamburger
- 1 pkg. taco seasoning mix
- 1 cup water
- 1 cup sour cream
- 1 cup shredded cheddar cheese

Press crescent rolls into 9x13" pan. Sprinkle with 2 cups crushed corn chips. Brown the hamburger.

Add the seasoning mix and water. Simmer for a few minutes.

Spread over crust. Spread the sour cream over hamburger mixture.

Sprinkle shredded cheese on top of sour cream. Spread remaining corn chips on top.

Bake at 350 degrees for 25 minutes.

If you'd like, you may add chopped onion to hamburger as you brown it.

"MARY'S MILLIONS"

A Comedy in Three Acts

Presented by
THE SENIOR CLASS
of the
ELLEDALE HIGH SCHOOL



"A Laugh's the Worst, Saddest Answer
to 'All That's Good'..." -Moby Dick

SATURDAY EVENING, MAY 12
Elledale Opera House

CAST OF CHARACTERS

Jack Henderson, engineer for the Consolidated Air Line
and in love with Mary — THOMAS BARRETT
Jimmy Barnes, stock salesman who was after the party
with the millions, and who didn't bother — ECKELL FROST
Kara Simonsen, who has been harassed for twenty
years, but finally gets independent — MAX DICKNEY
Abbie Rogers, just about everything in the town of Dumbly
Dicker and son do anything — WENDIE BLACK
Count Victor de Sallin, who has been "assaulted" as "abuse"
by Rogers — ALLISON HARKINS
Mrs. Kara Simonsen, who would do love to be one of the
nobility — LOIS BROWN
Eudora Smith, who has the habit of saying the dumbest
things, at least as thought Rogers — HELEN SMITH
Lola de Sallin, the woman's sister who creates the diversion
— EDITH KALAS
Betty Barlow, the school teacher who couldn't blame
Jimmy — REVA MAIN
Mrs. Mudge, the lady who believes in spirits — GERTRUDE WRIGHT
Mary Mansons, an heiress to millions, who wants a man,
not an imitation — NANCY FIELD



RUTH SHEPPARD - R.F.D. Homemakers.

SALMON LOAF

1 lb. can salmon
2/3 cup diced celery
1/8 tsp. salt
Dash of pepper
1 cup soft bread crumbs
1 tbs. butter
1 cup scalded milk
2 eggs

Flake salmon, removing all skin, oil and bone. Add to it the celery and seasonings and combine with it the crumbs and butter, over which the scalded milk has been poured, and the two allowed to stand for 3 minutes.

Beat and add eggs. Then turn into a loaf pan which has been well-greased and sprinkled with dry bread crumbs.

Place in a pan of hot water and bake in moderate oven about 3/4 of an hour.

"You can doll it up a bit by serving a plain white or mushroom gravy, but it is plenty good just plain."

H. I. Senior Class Play

"Merely Mary Ann"

By Laurel Langford

Directed by
Miss Helen G. More

CAST of CHARACTERS

Laurel, a composer	Robert Fryk
Peter, an accountant	Wendell Black
Mr. Brakman, a music publisher	Charles Montague
Mr. Harold Burdett, county clerk	Charles Day
O'Gorman, a journalist	Charles Feller
Jim Mayhew, a musician	Joseph Downer
Lord Valentin, of noble birth	Arthur Hester
Lord Valentin, a leading housekeeper	Paul Feller
Ben, her daughter	Lillian Young
The Sisters Tripp	Helen Jeff, Lydia Slater
Caroline, a cousin of Fawcett	Yara Plush
Lady Costello, a poor person	Elmer Hendrickson
The film, Mrs. Fitzgibbon, in costume	Yara Plush
Lady Olyn, of the smart set	Lila Brown
Lady Olyn, Valentin, the company's daughter	Lydia Slater
Bessie Fitzgibbon, daughter of Mrs. Fitzgibbon	Mary Gordon
Mary Ann, merely	Laurel Langford
Howard, a helper	Burdette McKinnon
Dick	A caddy



ACT I—Hall of Mrs. Landbatter's Lodging house in South London. Late evening.

ACT II—Laurel's bed—sitting room. Late afternoon a month later.

ACT III—Same as Act II. Evening a week later.

ACT IV—Drawing room of Head Master Hall. Evening six years later.

Ellendale Opera House Friday, May 21, 1926



FIRST NATIONAL BANK AND TRUST COMPANY -- PRIOR TO THE FIRST NATIONAL BANK AND TRUST COMPANY'S BEGINNING, THERE WERE A NUMBER OF BANKS IN ELLENDALE THAT EITHER FAILED OR MERGED WITH OTHER BANKS. IT WAS THROUGH SEVERAL MERGERS THAT THIS BANK BECAME A STATE BANK ON JANUARY 1, 1901, AND THEN CHANGED TO A NATIONAL CHARTER ON AUGUST 27, 1902, AND BECAME THE FIRST NATIONAL BANK. IN JANUARY, 1928, THE FIRST NATIONAL BANK TOOK OVER THE FARMERS NATIONAL BANK WHICH HAD IN 1925 TAKEN OVER THE ELLENDALE NATIONAL BANK.

F. B. GANNON & CO., TOGETHER WITH THOMAS SEFTON, DECIDED IN 1906 THAT A NEW BUILDING SHOULD BE CONSTRUCTED AND A TWO-STORY BRICK BUILDING WAS ERECTED, WHICH STILL HOUSES THE FIRST NATIONAL BANK AND TRUST COMPANY. THIS BUILDING HAS BEEN NEWLY RENOVATED ON THE OUTSIDE TO REPLICATE THE ORIGINAL BUILDING, INCLUDING THE STAINED GLASS WINDOWS.

OWNERSHIP OF THE BANK HAS CHANGED OVER THE YEARS FROM JOINT OWNERSHIP OF THE CRABTREE-MORRISON AND GANNON-SUTTLE FAMILIES. IN 1959, THE MEMBERS OF THE CRABTREE FAMILY BOUGHT OUT THE SUTTLE INTERESTS. THEY CONTINUED TO HAVE OWNERSHIP UNTIL JANUARY, 1970, WHEN THE BANK WAS SOLD TO THE PRESENT OWNERS, FRANKLIN AND JOANDREA LARSON OF VALLEY CITY, NORTH DAKOTA.

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and
employees**

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FUDGE PUDDING

1 cup flour	1/2 cup milk
2 tsp. baking powder	2 tbs. vegetable oil
1/2 tsp. salt	1 cup nuts
3/4 cup sugar	1 cup brown sugar
5-1/2 tbs. cocoa	1-3/4 cups hot water

Sift together flour, baking powder, salt, sugar and 1-1/2 tbs. cocoa. Add milk, shortening and nuts. Spread into greased 8" square pan.

Combine remaining cocoa and brown sugar and sprinkle over top. Pour hot water over the top. Bake 45 minutes at 350 degrees. Serve warm with whipped cream or vanilla ice cream.

LOIS HOKANA - Riverdale Homemakers.

FRUIT PIZZA

Crust: 1/2 cup powdered sugar
3/4 cup oleo
1-1/2 cups flour

Mix and pat in 15x10" pan. Bake at 350 degrees for 10 minutes. Cool.

Filling: 8 oz. cream cheese
1/2 cup powdered sugar
1 tsp. vanilla

Mix and spread over crust. Arrange fresh fruit on top and cover with glaze.

Glaze: 2-1/2 tbs. cornstarch
1 cup pineapple or orange juice
3/4 cup sugar
1 tsp. lemon juice

Cook and stir glaze until thick. Cool and pour over fruit.

GLENNA MATTHEIS - Sunshine Homemakers.

FROZEN LEMON PIE

1/4 cup lemon juice, or more 1/8 tsp. salt
1 tbs. grated lemon rind 1 cup cream
1/2 cup sugar (may prefer more) 3 eggs, separated

Cook beaten egg yolks, sugar, lemon juice, lemon rind and salt till it coats a spoon.

Pour over the beaten egg whites. Cool. Whip the cream. Add to the custard mixture.

Pour into a graham cracker crust and freeze.

Vanilla wafers may be used for the crust instead of graham crackers if you like.

MAE HOLMES - Riverdale Homemakers.

RHUBARB CRISP

8 cups sliced fresh rhubarb
1 cup sugar (or less for not so sweet)
1 3-oz. pkg. raspberry flavored gelatin
2/3 cup flour
2/3 cup rolled oats
1/2 cup brown sugar
1 tsp. cinnamon (more or less as you prefer)
3 tbs. cooking oil.

Spread rhubarb in 9x13 pan. Sprinkle evenly with sugar and gelatin. Stir together flour, oats, brown sugar and cinnamon. Add oil, stirring until mixture is moistened and crumbly. Sprinkle oat mixture over rhubarb mixture.

Bake uncovered at 375 degrees for about 50 minutes, or until fruit is tender and topping is slightly browned. Serve with frozen yogurt or ice milk.

Eight servings.

LILLIAN GRIFFIN - Ellendale Historical
Society.

GREEN GRAPE PIE

Make pastry for two-crust pie.

3/4 cup sugar	1/4 cup flour
1/2 tsp. salt	2 tbs. butter
3 cups seedless green grapes	

Heat oven to 350 degrees. Make your favorite pie crust. Stir sugar, flour and salt together. Mix with green grapes. Pour into pastry-lined pan. Dot with butter.

Cover with top crust. Make a couple of slits in crust. Sprinkle with sugar.

Bake 45 minutes, or until done.

I like this pie slightly warm.

LORENTINA SCHLENKER - Dakota Maids Homemakers.

BAKED RICE

1 cup rice	1/4 tsp. salt
1/2 cup sugar	1 tbs. vanilla
1 box instant vanilla pudding	3 eggs

Bring rice to boil. Cook until fairly soft. Drain.

Add sugar, eggs and vanilla. Add pudding. Mix well. Add milk and/or cream so there's a lot of custard.

Pour into baking dish. Sprinkle with cinnamon.

Bake at 350 degrees for about 40 minutes. Don't over bake as it will thicken after removed from oven. Raisins may also be added.

GENEVIEVE REMPFER - Ellendale Historical Society.

RED CHOCOLATE CAKE

1 cup Crisco	1/2 cup cocoa
2 cups sugar	1 tsp. salt
2 eggs, well beaten	1 cup sour milk
2-1/2 cups flour	1 tsp. vanilla
2 tsp. soda	1 cup boiling water

Cream shortening. Add sugar and well-beaten eggs. Mix.

Sift flour, soda, salt and cocoa together. Add alternately with milk. Add vanilla and boiling water. Mix well.

Bake at 325 degrees until done.

KAREN HOFFMAN - O.P.E.R.A. Board President.

MILKY WAY CAKE

8 Milky Way candy bars, regular size
2 sticks oleo
2 cups sugar
4 eggs
1 cup buttermilk
1/2 tsp. soda
2-1/2 cups flour
1/4 tsp. salt
2 tsp. vanilla
1 cup pecans, chopped (if desired)

Break up candy bars and melt with oleo in the top of a double boiler. Add sugar and well beaten eggs.

Combine buttermilk with soda, salt and vanilla. Add with flour, alternately.

Bake 1 hour at 325 degrees in tube pan.

HELEN ROESZLER - O.P.E.R.A. Committee.
Co-chairperson of Cookbook Fundraiser.

PINEAPPLE DESSERT

Make a Jiffy yellow cake in a 9x13 cake pan. Bake at 350 degrees for 15 minutes. Cool 15 minutes.

Mix 1 pkg. vanilla pudding and 1-1/2 cups milk. Bring to boil. Add small 3 oz. cream cheese, till melted, on low temperature.

Pour over cake hot. Sprinkle by hand 13-oz. can drained crushed pineapple. Put over pineapple 1 9-oz. package of Cool Whip. Top with 1/2 cup crushed walnuts.

Place in refrigerator at least 3 hours or overnight. Serves 15.

ALVENE HURT - R.F.D. Homemakers.

RHUBARB DESSERT

5 cups cut-up rhubarb
1 cup sugar
1 pkg. cherry or strawberry Jello
3 cups mini marshmallows
1 pkg. white cake mix

Place rhubarb in 9x13 pan. Sprinkle with sugar and dry Jello. Top with miniature marshmallows. Let stand while mixing cake according to directions.

Spread cake batter over rhubarb. Bake at 350 degrees for at least 45 minutes, or until cake is done.

Let stand 5 minutes after removing from oven. Then turn upside down on cookie sheet.

Serve with Cool Whip or ice cream. Very good.

JIM OZBUN - President of North Dakota State University.

APPLE DUMPLINGS

3 cups flour	3 tbs. sugar
1/2 cup shortening	1 tsp. salt
4 tsp. baking powder	1 cup milk (about)

Mix as for biscuits. Divide dough in half. Roll each 1/8" thick. Cut into four squares.

4 medium apples, pared, cored, halved
1/2 cup sugar mixed with 1 tsp. cinnamon
1/8 tsp. nutmeg

Place apple half on each square. Sprinkle with 1 tbs. sugar-spice mixture. Moisten edges of dough and bring corners up over apples, pressing edges together. Place in greased 9x13 pan.

Mix together:

1/2 - 3/4 cup brown sugar	1/3 cup butter
2 cups boiling water	Dash of salt

Bring all to a boil. Pour over dumplings in pan.

Bake at 375 degrees 45-50 minutes.

GLADYS WILK - R.F.D. Homemakers.

DEVILS FOOD CAKE

1 cup sugar	1/4 cup butter
2 eggs	1 cup sour milk
1 tsp. soda	1-1/2 cups flour

Dissolve 1/2 cup chocolate in boiling water to make a paste. Dissolve chocolate first, then mix in last.

(When on the farm, I used 1 cup sour cream in place of sour milk and butter.)

EVELYN BURROUGHS - R.F.D. Homemakers.

WAR CAKE

2 cups sugar
1/2 cup lard
3 eggs
1 tsp. cinnamon
1 tsp. allspice
1 tsp. nutmeg

1 cup raisins boiled in 2 cups water for 15 minutes. Then add 1 cup of the raisin water (cooled), 3 cups flour, 1 tsp. baking powder, 2 tsp. soda, pinch of salt, and nuts if desired.

Bake for 40 minutes at 350 degrees, or until it starts to leave the sides of pan. Frost with carmel frosting.

HAYBELLE KOESTER - R.F.D. Homemakers.

DATE CAKE

1 pkg. dates, stoned and cut
1 tsp. soda sprinkled over dates
1 cup hot water poured over dates
1 cup sugar
1/2 cup Crisco
2 eggs
1/2 tsp. salt
1-1/2 cups flour
2 tsp. baking powder
1 cup chopped nuts
1/2 tsp. vanilla

Cream sugar and Crisco. Add beaten eggs, then date mixture, alternating with flour.

Add nuts and vanilla.

Bake in moderate oven.

JERRY verdORN - Star of CBS Soap Opera *Guiding Light* (Ross Marlar). Native of Fargo. As a young boy, he became familiar with Ellendale's Opera House.

CRANBERRY PUDDING
(Steamed Cranberry Cake)

1/2 cup mild molasses	Dash of salt
2 tsp. baking soda	1-1/2 cups flour
1/4 cup hot water	2 cups raw cranberries

Pour molasses into a large mixing bowl. Dissolve baking soda in 1/4 cup hot water and stir into molasses (it will foam up). Stir in salt, flour and cranberries.

Put batter into a greased loaf pan and cover tightly with 2 layers of foil. Secure foil around rim of loaf pan with a heavy rubber band or string. Place loaf pan on a steamer rack or inverted plate in a Dutch oven casserole with water up to the bottom of the loaf pan.

Cover and steam for 1 hour and 40 minutes, adding more water to Dutch oven if necessary. Batter turns into a rich, dark cake.

Cool and remove from loaf pan if desired.

Topping: 1/2 cup butter or margarine
 1 cup sugar
 1 cup whipping cream
 1 tsp. vanilla

Combine ingredients in sauce pan and boil slowly for 20 minutes, stirring occasionally. Remove from heat and stir in vanilla. Serve hot over warm cranberry pudding slices.

Both pudding and topping can be made ahead, cooled and refrigerated. Reheat (in microwave) when ready to serve.

Sinfully good at Christmas!

IRENE BURNETT - Ellendale Historical Society.

PISTACHIO DESSERT

Crust: Crush 1-1/2 pkg, or 1/2 box loose Ritz crackers, and 1/2 cup melted butter or margarine. Pat crust on bottom of a 9x13 pan.

Bake for 10 minutes at 350 degrees. Cool.

Mix in bowl 1 quart vanilla ice cream (soft), 1/2 cup milk, 2 pkgs. instant pistachio pudding. Pour ice cream mixture over cooled crust and set overnight in refrigerator.

After filling has set, top with softened large size Cool Whip. Crush 2 or 3 Heath bars over top.

Set in refrigerator. May be frozen.

ROSE KITZINGER - Ellendale Historical Society.

OLD-FASHIONED OATMEAL PIE

2 large eggs
3/4 cup honey
1/2 cup brown sugar (packed)
1/2 cup melted butter or margarine
3/4 cup quick cooking oats
3/4 cup flaked coconut
1/2 cup Zante currants
1/2 cup walnuts, chopped
1 9" pie shell
Whipping cream for garnish.

Whisk eggs in large bowl. Add honey, brown sugar and butter and whisk until blended. Stir in oats, coconut, currants and nuts. Pour into pie shell.

Bake 45 to 50 minutes at 350 degrees. Garnish with whipped cream just before serving.

MARILYN BUROW - Dickey County Historical Society.

BLACKBERRY WINE CAKE

Prepare two days before serving.

Cake: 1 Duncan Hines white cake mix
 1 3-oz. pkg. blackberry Jell-O
 1/2 cup oil
 1 cup blackberry wine
 4 whole eggs or 4 egg whites
 1 cup finely-chopped pecans

Preheat oven to 325 degrees. Grease and flour bundt pan. Place pecans in bottom of pan. Combine all cake ingredients and beat for two minutes until smooth. Gently pour batter into pan over pecans. Bake for 50-60 minutes. Allow cake to cool.

Glaze: 1 cup powdered sugar
 1 stick margarine
 1 cup blackberry wine

Melt margarine and add sugar and blackberry wine. Bring to boil. Remove from heat and slowly drip glaze over cooled cake. Pour extra glaze over cake.

MARIAN DIEHERT - O.P.E.R.A. Board.
Co-chairperson of Cookbook Fundraiser.

NEVER FAIL FUDGE FROSTING

1 cup sugar
1/4 cup milk
1/4 cup butter
1/4 cup cocoa

Mix and bring to a boil over low heat. Cook exactly one minute (no longer). Remove from heat. Cool. Stir and frost.

ARDIE ZIMBLEMAN - R.F.D. Homemakers.

GRAHAM CRACKER PIE

16 graham crackers
1/2 cup butter

Melt butter. Add crackers which have been crushed. Mold in pan. Save a few crumbs and mix with sugar for top.

Filling:
1/3 cup sugar
1/4 tsp. salt
1-1/2 cups milk
2 eggs
2 tbs. flour
1 tsp. vanilla

Mix sugar, salt and flour. Add yolks of eggs and milk. When all cooked, add vanilla and pour in pie. Beat whites of eggs for top. Sprinkle on crumb mixture.

NORMA CARVER - R.F.D. Homemakers.

PECAN PIE

Preheat oven to 350 degrees. Make unbaked 10" pie shell.

4 eggs
1/8 tsp. salt
1 tsp. vanilla
1 cup sugar
1-1/2 cups dark corn syrup
1 cup pecan halves

Blend eggs until just blended (not frothy). Add sugar, salt, corn syrup. Add cooled, melted butter and vanilla. Mix to just blend.

Spread nuts in bottom of pie shell. Pour in filling and bake. Reduce heat in oven at once to 325 degrees. Bake 50-60 minutes. 8-10 servings.

GREG GACKLE - Designed the cover of O.P.E.R.A
Cookbook.

ESPRESSO & CHOCOLATE SWIRL CHEESECAKE
(10-15 servings)

Crust:

1 9-oz. package of chocolate wafer cookies
6 tbs. unsalted butter, melted and cooled

Filling:

2 tbs. instant espresso powder
1 tbs. water
3 8-oz. packages cream cheese, room temperature
1 cup sugar
3 large eggs
1/4 cup unsalted butter, melted and cooled
1 tbs. finely-ground coffee
6 oz. bittersweet (not unsweetened) or semi-sweet
chocolate (chopped)
1/4 cup whipping cream

For crust: Preheat oven to 400 degrees. Crush or grind cookies in processor. Add butter. Press crumbs on bottom and 1-1/2 inches up sides of 9" diameter springform pan with 2-3/4" high sides. Wrap outside of pan with aluminum foil.

For filling: In small bowl, dissolve instant espresso in 1 tbs. water. Using electric mixer, beat cream cheese in large bowl until smooth. Add sugar and continue beating until mixture is light and fluffy. Add eggs one at a time, beating well after each addition.

Mix in espresso mixture, butter and ground coffee beans. Combine chocolate and cream in heavy small saucepan. Stir over low heat until chocolate melts.

Pour half of filling (about 2-1/2 cups) into prepared crust. Drop 5 tbs. melted chocolate

(Continued on next page)

mixture by tablespoons around edge of filling, spacing evenly. Use small sharp knife to swirl chocolate into filling. Carefully pour remaining cheese filling over.

Drop remaining chocolate mixture by tablespoons into center 6 inches of filling, spacing evenly. Swirl mixtures together using tip of knife.

Bake cheesecake until edges are puffed and beginning to crack and top is gold brown, about 40 minutes (center will not set).

Cool on rack. Chill overnight.

Run small sharp knife around edge of pan to loosen cheesecake. Let stand at room temperature 30 minutes before serving.

IRENE BURNETT - Ellendale Historical Society.

PISTACHIO AMBROSIA

1 small pkg. instant pistachio pudding
1 16-oz. can chunky pineapple
1 8-oz. can crushed pineapple
1 cup shredded coconut
1 cup chopped walnuts or pecans
12 or 16-oz.. non-diary whipped topping, thawed
1 cup miniature marshmallows

In a large bowl, mix the pineapple together. Sprinkle dry pudding on top. Let sit for about 3 minutes.

Combine nuts and coconut and fold into mixture.

Blend in whipped topping and marshmallows.

Refrigerate for 2 hours. Serves 12 or more.

Great for entertaining.

BON SCHUMACHER - Owner-Manager of The Judge's Chambers, Napoleon, N. D.

SCUR CREAM RAISIN PIE

3/4 cup raisins	1 cup sugar
1 cup water	1/4 cup cornstarch

Cook the above ingredients in a microwave oven until the consistency of thick custard. Be careful to stir the mixture every 2 minutes to keep it smooth. Add the following:

1-1/2 cup sour cream	1 tsp. cinnamon
1/2 tsp. allspice	

Fold together until smooth and well blended. Pour into a 10" baked pie shell. Top with meringue. Brown and serve.

KAREN THOMPSON - Mother of John Thompson, who lost his arms in a farm accident. A Minneapolis plastic surgeon re-attached his arms in an eight-hour operation. John has been an inspiration to many throughout America and the world.

PEACH DESSERT

1 Jiffy Cake Mix (yellow)
1 large pkg. vanilla pudding
3 cups peaches, well-drained,
or fresh peaches
1-1/2 cups milk
1-1/2 cups cream
9 oz. Cool Whip

Mix cake as directed on box. Bake in 9x13 pan. Then cool. Mix pudding with milk and cream. Cook and cool.

When cool, spread on a cooled cake. Cover with cut-up peaches and top with Cool Whip. Chill.

BON SCHUMACHER - Owner-Manager of "The Judge's Chambers," Napoleon, N. D.

"We are known far and wide for our wonderful desserts and, as simple as it sounds, this is one of the most requested."

GRANDMA BRAUN'S APPLE STRUDELS

Blend:

5 cups flour

3 tsp. salt

1 egg

Enough milk to make a stiff dough (about 1-1/2 cups)

Blend and knead to the consistency of pasta dough. Roll out to 1/8" thickness, 16" long and 4" wide. Brush the surface with melted butter. Layer thinly sliced, peeled red Delicious or Jonathan apples over the strudel. Sprinkle 2-1/2 tbs. sugar and 1 tsp. cinnamon over apples. Roll the strudel up and slice into 2-inch sections, as you would cinnamon rolls.

Heat 3/4 cup sweet cream in a 10" skillet over medium heat. Place strudels in the hot cream. Continue to cook until all cream is absorbed, turning and frying the strudels until they have a crusty, light brown color.

Serve warm as a side dish with pork, or as an interesting dessert with cinnamon ice cream.

EVELYN LILLEBOE - Sunshine Homemakers.

TWO CRUST PIE CRUST

3 cups flour

1-1/4 cups shortening

1 tsp. salt

1 egg, beaten

5 tbs. water

1 tsp. vinegar

Beat the egg. Add the water and vinegar to egg mixture. Mix as any other pie crust.

LLOYD OMDAHL - Professor of Political Science
at University of North Dakota. Former
Lt. Governor of North Dakota.

ITALIAN CREAM CAKE

1/2 cup Crisco
1/2 cup margarine
5 eggs, separated
1/2 tsp. salt
1 cup chopped pecans
1/2 cup maraschino cherries, chopped
2 cups coconut
2 cups sugar
2 cups flour
1 tsp. soda
1 cup buttermilk
1 tsp. vanilla

Cream sugar, margarine and Crisco. Add egg yolks (one at a time). Mix well and add buttermilk mixed with soda slowly with mixed dry ingredients. Stir in flavoring. Add coconut, pecans and cherries.

Fold in stiffly-beaten egg whites.

This makes three (3) 8-inch layer pans.

Bake at 350 degrees 25-30 minutes for layers and 40 minutes for 9x13 pan.

Frost when cool with:

1/2 cup margarine
1 8-oz. cream cheese
1 box powdered sugar
1 tsp. vanilla
1 cup pecans (optional) Save some for top if desired)

Makes a chewy, moist cake. Good keeper. Special birthday cake.

Store cake in refrigerator.

RAYMOND R. LANG - Inventor and manufacturer of
HELP-START. Manufacturer of Vibrosaun, a
vibrating dry-heat sauna).

FRESH RHUBARB PIE

4 cups fresh cut rhubarb	1-1/4 cups sugar
1/4 cup orange juice	3 tbs. flour
2 tbs. butter	1/4 tsp. salt
2 eggs	1/4 tsp. nutmeg

Beat eggs. Mix together with other ingredients.
Bake in unbaked pie shell (with shell on top as
well) at 450 degrees for 15 minutes; 350 degrees
for 35 minutes.

LUCILLE BOWERMAN - Wife of Inventor Galen
Bowerman.

CHRISTMAS SPECIAL FRUIT CAKE

3 cups coarsely chopped nuts
1 lb. pitted dates, coarsely chopped
1 cup maraschino cherries, halved
3/4 cup flour
3/4 cup sugar
1/2 tsp. baking powder
1/2 tsp. salt
3 eggs
1 tsp. vanilla

In mixing bowl, combine nuts, dates and cherries.
In another bowl, stir together flour, sugar,
baking powder and salt. Add to nut mixture,
stirring until nuts and fruit are well coated.

Beat eggs until foamy. Add vanilla. Fold into
nut mixture. Mix well. Pour into a greased and
waxed paper-lined 9x5x3 loaf pan.

Bake at 300 degrees for one hour and 45 minutes.
Cool 10 minutes in pan before removing to a wire
rack.

CINDY KLAPPERICH - Extension Home Economist.

PUMPKIN PIE SQUARES

2 cups flour	2/3 cup white sugar
1/2 cup powdered sugar	1 tsp. ground cinnamon
1 cup margarine	1/2 tsp. ground ginger
1 lb. can pumpkin pie filling	1/2 tsp. salt
	2 eggs
13 oz. can evaporated milk	

Mix together flour, powdered sugar and margarine. Pat in 9x13" pan. Bake 15 minutes at 350 degrees. Meanwhile, mix together pumpkin pie filling, evaporated milk, eggs, sugar, salt, cinnamon and ginger. Pour onto hot baked crust.

Bake 35-40 minutes at 350 F. Remove from oven. Cool.

May frost with Cool Whip and sprinkle on ground cinnamon, or may cut to serve when cool and garnish with a dollop of whipped topping.

GLORIA HOFFMAN OLDS - 1984-85 North Dakota
Modern Miss.

CHOCOLATE CHIP CAKE

1 cup dates and 1 tsp. soda. Put in small bowl and add 1 cup hot water. Let stand until cool.

Cream together:

1 cup sugar	1 tsp. vanilla
1 cup butter	1-3/4 cups flour
2 eggs	1/2 cup chocolate chips

Add date mixture and put in loaf pan. Sprinkle 1/2 cup chocolate chips and 1/2 cup nuts over.

Bake in 350 degree oven for 40 minutes. Serve with whipped cream or ice cream.

HELEN ROESZLER - O.P.E.R.A. Committee.
Co-chairperson of Cookbook Fundraiser.

OHIO'S BEST CAKE

2 eggs	2 cups sugar
2 cups flour	1 cup chopped nuts
2 tsp. soda	1 tsp. vanilla
1 20-oz. can crushed pineapple (not drained)	1 tsp. salt

Mix with electric mixer. Pour into a greased and floured 9x13 pan. Bake at 350 degrees for 35-45 minutes.

FROSTING:

1 8-oz. cream cheese	1/2 cup margarine
1-1/3 cups powdered sugar	1 tsp. vanilla

Mix and put on cake while cake is hot. Sprinkle with nuts.

BETTY RAYMOND - Ellendale Historical Society.

CHERRY SWIRL COFFEE CAKE

1-1/2 cups sugar	1 tsp. vanilla
1/4 cup margarine	4 eggs
1/2 cup shortening	3 cups flour
1-1/2 tsp. baking powder	1 can cherry pie mix
1 tsp. almond extract	

Blend sugar, margarine, shortening, baking powder and flavoring. Add eggs at low speed. Beat 3 minutes on high. Stir in flour. Spread 2/3 of batter in a lightly greased jelly roll pan. Spread pie mix over batter. Drop the remaining batter on top by spoonful.

Bake at 350 degrees for 45 minutes. While warm, drizzle over top with a powdered sugar glaze.

BOB HOPE - Actor, comedian - TV and movies.
Has entertained our service men and women
all over the world.

BOB HOPE'S FAVORITE LEMON PIE

1 cup sugar, plus 2 tbs.	2 tbs. butter
3 tbs. corn starch	4 egg yolks
1 cup boiling water	Pinch of salt
Grated rind of 1 lemon	4 tbs. lemon juice

Combine corn starch and sugar. Add water slowly, stirring constantly, until thick and smooth.

Add slightly beaten egg yolks, butter, lemon rind and juice and salt. Cook 2 or 3 minutes. Pour into baked shell.

Cover with meringue made from 3 egg whites, beaten stiff, and 2 tbs. sugar. Bake in slow oven 15 minutes or until light brown.

GLADYS SHOCK - Ellendale Historical Society.

STRAWBERRY ANGEL FOOD DESSERT

1 package strawberry Jello
1-1/2 cups boiling water
1 package frozen strawberries
1 cup whipped cream
1 loaf angel cake

Dissolve Jello in boiling water. Add strawberries.

Let cool until mixture starts to thicken. Beat with beater until foamy. Add whipped cream.

Break cake into pieces. Place in large cake pan in alternate layers -- first cake pieces, then Jello mixture -- until all is used.

Chill and serve.

RAY W. TRASK - President of Trinity Bible College.

FOUR LAYER CHOCOLATE DESSERT

Mix the following and press in bottom of 9x12 pan:
1-1/2 stick margarine (room temperature)
1-1/2 cups chopped pecans
1 cup flour

Bake 15 minutes at 350 degrees and let cool.

Blend the following and spread on cooled first layer:

8 oz. cream cheese	1 cup powdered sugar
1 cup Cool Whip	

Mix the following and spread over second layer:

3-1/2 cups milk	1 tsp. vanilla
2 small pkgs. Inst. Chocolate Pudding Mix	

Cover third layer with Cool Whip. Refrigerate for several hours and cut into two-inch squares. Keeps well in refrigerator for a day or two.

MARILYN BUROW - O.P.E.R.A. Board.

RHUBARB PUDDING

1 cup sugar	1 tsp. vanilla
1-1/2 cups flour	3 cups rhubarb, diced
2 tsp. baking powder	1-3/4 cups boiling water
3/4 cup milk	1-1/2 cups brown sugar
3 tbs. butter or margarine	

Combine sugar, flour, baking powder, milk and vanilla. Mix well. Add rhubarb. Pour into 9x13 pan.

Combine remaining ingredients and pour over top of rhubarb mixture. Bake 45 minutes at 350 degrees. Serve warm or cold. Can be topped with whipped cream.

DAPHNE KINZLER - Photographer and writer.
Enjoys the outdoors and nature in all of
its forms.

PUMPKIN PIE CAKE

CRUST:

1 pkg. yellow cake mix (reserve 1 cup)
1 egg, beaten
1/2 cup butter, melted

FILLING:

1 lb. can of pumpkin
1/2 cup milk
2-1/2 tsp. pie spice
1 cup sugar
2 eggs, beaten

TOPPING:

1 cup cake mix
1/4 cup butter (softened)
1/2 cup sugar

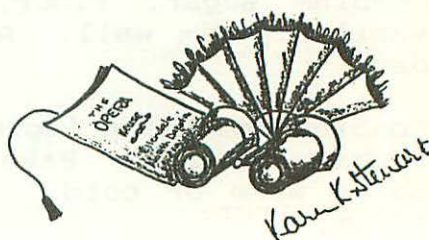
Mix crust ingredients together and pat dough in a
9x13 cake pan.

Mix filling ingredients and pour over dough.

Blend topping ingredients until crumbly and
sprinkle evenly over filling.

Bake at 350 degrees for one hour. Cool.

Top with whipped cream or Cool Whip.



A LAWRENCE WELK FAVORITE RECIPE - Submitted by the Lawrence Welk Foundation. Mr. Welk, now deceased, was a native of Strasburg, North Dakota.

TWO-CRUST LEMON PIE

Make pie crust in usual way. Line an 8-inch pie plate with pastry.

Lemon Filling:

Combine 1-1/4 cups sugar, 2 tbs. flour and 1/8 tsp. salt. Blend in 1/4 cup soft butter or margarine. Mix thoroughly. Add 3 eggs, well beaten. Reserve 1 tsp. egg white for crust.

Grate 1 tsp lemon rind from one medium size lemon. Peel lemon and cut in paper thin slices. Add 1/4 cup lemon juice, 1/4 cup water, lemon rind and slices to sugar mixture.

Turn into pastry lined pan. Slit top crust and put on pie. Seal and flute edges. Brush egg white and sprinkle with sugar and cinnamon. Bake at 400 degrees for 35 minutes.

ELSYE NICHOLSON - Ellendale Historical Society.

TROPICAL POUND CAKE

1 package yellow cake mix	4 eggs
(containing butter or pudding)	1/2 cup oil
1 can mandarin oranges, with juice	

Bake 45 minutes in 9x13 pan at 350 degrees.

For Topping, whip:

- 1 small can crushed pineapple
- 1 package instant vanilla pudding
- 1 carton Cool Whip

Can be frozen. Serves 16.

ROSEMARIE MYRDAL - Lieutenant Governor of
North Dakota.

APPLE CAKE

2 cups white sugar	4 well-beaten eggs
3-1/2 cups flour	2 tsp. cinnamon
1 cup butter	4 tsp. cocoa
2 tsp. soda	1 tsp. cloves
1 cup cold, strong coffee	1/2 tsp. salt

Mix above ingredients together. Then add:

4 cups chopped raw apples	2 cups raisins
2 cups walnuts	

Makes a large cake. Bake at 350 degrees about 45 minutes. Test with a toothpick.

Frosting:

5 tbs. brown sugar	4 tbs. sweet cream
2 tbs. water.	1 tbs. butter

Bring to a boil, stirring constantly. Cool and add powdered sugar until thick enough to spread.

TOM STRAND - Ellendale Historical Society.

PISTACHIO CAKE

1 angel food cake (cut in cubes)
2 boxes pistachio pudding (make as directed)
1 large container Cool Whip

In a 9x13 pan, put 1/2 of the cubed angel food cake, 1 box pudding (prepared) and 1/2 container of Cool Whip.

Second layer: Do the same as above.

Let set for at least four hours in refrigerator.

TERESA JOY - News Anchor, KXJB, Channel 4.

CHEESECAKE

1 large cream cheese, softened
1 small cream cheese, softened
2 eggs
1/3 cup sugar
1 tsp. vanilla
1 graham cracker crust

Blend first five ingredients until smooth (use blender). Pour into crust. Bake in 350 degree oven about 1/2 hour to 45 minutes, or until slightly puffy and browned around the edges. Remove from oven. Cool for about 10-15 minutes.

Topping:

1 small sour cream
1/4 cup sugar
1 tsp. vanilla

Meanwhile, blend topping ingredients. Carefully pour on cheesecake and return to oven for 10 minutes. Remove and cool. Then refrigerate.

Best eaten cold. Can serve with fresh strawberries, cherries or other favorite topping.

CONNIE SHIMMIN - Coteau Hills Historical Society.

HOMEMADE FUDGE FROSTING

Bring to rolling boil:

2 cups sugar
1/2 cup milk
1/2 cup crisco

Boil (test) until soft ball stage. Remove from heat. Do not beat. Add 1 cup chocolate chips.

IRENE BURNETT - Ellendale Historical Society.

QUICK DESSERT

- 1 carton Cool Whip
- 1 pkg. instant pudding and pie mix (any flavor)
- 1 can (13-1/4 oz.) crushed pineapple,
including juice

Mix all ingredients together. May add other fruits of your choice.

BYRON L. DORGAN - United States Senator.

CHOCOLATE CHIP PIE

- 10 graham crackers, rolled fine
- 1 tbs. butter

FILLING:

- 30 marshmallows
- 1/2 to 3/4 cup milk
- 1 cup whipping cream, whipped
- 2 squares bitter chocolate, grated (the finer the better)
- Sprinkle of chocolate (optional)
- Maraschino cherries (optional)

Mix graham crackers with butter and press into pie pan very firmly, both sides and bottom.

FILLING:

Melt marshmallows with milk (use double boiler to prevent scorching) and cool. Fold grated chocolate into whipped cream. Fold chocolate and whipped cream mixture into marshmallow mixture. Pour filling into crust.

May decorate with sprinkles of chocolate or maraschino cherries. Refrigerate overnight or for at least 3 to 4 hours.

DAMONA HAWKS - Office Manager of North Dakota promotional magazine "Going Places."
USAF wife stationed in Minot; native of Arkansas.

BLUEBERRY DELIGHT

1-1/2 cups all purpose flour
1 cup chopped pecans
1 stick + 1 tbs. butter, softened
1 cup sugar
1 8-oz. cream cheese, softened
1 large Cool Whip
3 to 4 bananas
1 can blueberry pie filling

Take first three ingredients and mix together well. Pat into 9x13 pan. Bake for 1 hour at 275 degrees. Then let cool.

Take 1 cup sugar and cream cheese and mix together until smooth. Spread on top of cool crust.

Spread Cool Whip on top of cream cheese mixture. Place sliced bananas (cut in circles) across top of Cool Whip. Then spread blueberry pie filling on top of bananas.

Keep refrigerated. Best if made several hours ahead of time.

Keeps getting better as it sits.

Also, you can use any kind of pie filling.

THEY ARE THE ONLY TWO WHO HAVE

THE RIGHT TO BE HERE

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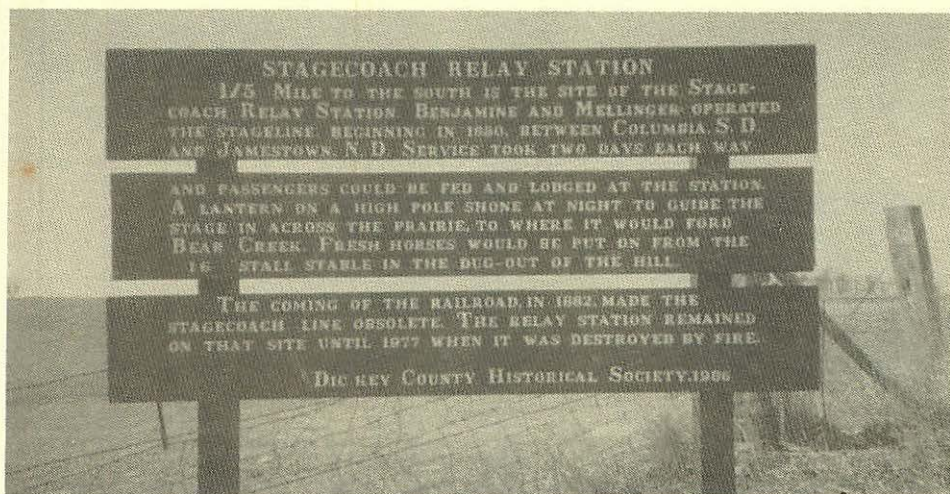
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THE OCTAGONAL BARN -- LOCATED NEAR OAKES AND NOMINATED FOR INCLUSION IN THE NATIONAL REGISTER OF HISTORIC PLACES, IT IS SIGNIFICANT IN NORTH DAKOTA ARCHITECTURAL HISTORY FOR REPRESENTING THE THEME OF ROUND AND POLYGONAL BARN CONSTRUCTION AS ONE OF THE FEW STRUCTURES FORMALLY IDENTIFIED WITH THE MAMMOTH LANDHOLDING/RANCHING ENTERPRISE OF THE PATTERSON LAND COMPANY. THE CENTER OF BOTH LEVELS IS THE EIGHT-SIDED SILO, WITH A HAY LOADING SYSTEM COMPLETE WITH CIRCULAR TRACKS AND A CIRCULAR FEEDING TROUGH.



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MARY ANN CROW - Secretary, "Going Places," a North Dakota promotional magazine. USAF wife, mother of two, and N. D. native.

"CAN'T EAT JUST ONE" BARS

1 cup graham cracker crumbs
12 oz. Nestle Toll House Morsels
1 cup flaked coconut
2 tbs. butter/oleo, melted
1 cup walnuts or pecans
12 oz. sweetened condensed milk (not evaporated)

Combine butter/oleo and cracker crumbs. Form a crust in brownie pan. Sprinkle crust evenly with chips and cover with nuts. Put coconut on top.

Evenly spread condensed milk over ingredients. Bake at 350 degrees until coconut browns.

Take 'em out and watch 'em disappear.

JOHN AND IRENE FEHR - Ellendale Historical Society.

CHOCOLATE BARS

1 dark chocolate cake mix
1 can cherry pie mix
2 eggs. beaten
1 tsp. almond flavoring

Grease and flour jelly roll pan. Bake at 350 degrees for 20-30 minutes.

Frost with: 1 cup sugar
1/3 cup milk
5 tbs. butter

Bring to boil. Cook one minute. Remove from heat and add one cup chocolate chips. Stir until smooth.

LADY BIRD JOHNSON - Former First Lady of the United States of America.

CHOCOLATE NUT DROP COOKIES

1 cup butter	3 cups cake flour
2 cups light brown sugar	1 tsp. salt
1/2 cup eggs (2 or 3)	1 tsp. soda
1 cup milk	4 squares chocolate
2 cups walnuts, chopped	2 tsp. vanilla

Cream butter. Then add the sifted brown sugar gradually and cream until light and fluffy.

Add the well-beaten eggs. Cream.

Sift together the dry ingredients and add with milk alternately and mix until smooth. Add melted chocolate, chopped nuts and vanilla. Fold into mixture.

Drop by teaspoonfuls on oiled baking sheet one inch apart.

Bake at 375 degrees for 12-15 minutes.

Yield: Six dozen.

SHIRLEY MARTIN - Coteau Hills Historical Center.

MOLASSES SOFT COOKIES

1 cup shortening	1 tsp. soda
1-1/2 cups sugar	1/4 tsp. pumpkin spice
2 eggs	1/4 tsp. ginger
1 cup sour cream	1 tsp. cinnamon
1 cup molasses	Pinch of salt
6 cups flour	

Mix in order of recipe. Chill one hour. Then roll out cookies.

Bake at 350 degrees.

PETE RETZLAFF - Former Philadelphia Eagles football player, living in the Philadelphia area. Former resident of Ellendale.

HOUND BARS

1/2 cup butter
2 cups crushed graham crackers

1/2 cup sugar

Mix and press on bottom of a 9x13 pan. Bake 10 minutes at 350 degrees. Mix 1 can sweetened condensed milk and 1 7-oz package flaked coconut. Spread over first mixture.

Bake 15 minutes at 350 degrees. Melt 1 large plain Hershey bar or milk chocolate chips over mixture after it comes from the oven. Cut in squares when cool.

FRANK LARSON - Chairman of Board, First National Bank & Trust, Ellendale.
He has been chairman for 20 years.

FROSTED BUTTER CASHEWS

1/2 cup butter
1 cup brown sugar
1 egg
1/2 tsp. vanilla
2 cups sifted flour

3/4 tsp. soda
1/4 tsp. salt
1/3 cup sour cream
1-3/4 cup cashews

Combine cookie ingredients and drop by teaspoonful onto greased cookie sheet. Bake 375 degrees until lightly browned. Cool. Frost with coffee icing.

COFFEE ICING:

4 tbs. butter or margarine
2 cups powdered sugar

1/4 tsp. vanilla
3 tbs. brewed coffee

In a large saucepan melt butter. Remove from heat and add coffee, vanilla and sugar.

Mix well. Frost.

LYNN BROKAN-SAMSON - Miss Rodeo N. D. 1981.

MONSTER COOKIES

12 eggs	1 lb. butter
2 lbs. brown sugar	3 lbs. peanut butter
4 cups white sugar	18 cups oatmeal
1 tbs. vanilla	1 lb. chocolate chips
1 tbs. white syrup	1 lb. M & M's
8 tbs. soda	

Bake at 350 degrees for 12 minutes. Do not over bake. This recipe makes a bunch of cookies. Either cut the recipe down to size 1/4, or have lots of room in your freezer.

Mix everything together with 1/2 of the oatmeal. Then, once everything is mixed together, add the rest of the oatmeal.

EMILY LADD - Coteau Hills Historical Center.

MAPLE NUT COOKIES

1/2 cup butter	1 cup brown sugar
1 egg	2/3 tsp. soda
3/4 cup flour, sifted	1/4 tsp. salt
1/2 cup chopped nuts	
1/2 tsp. maple flavoring	
1 cup chopped dates or raisins	

Cream butter and sugar until light and fluffy. Add egg and beat well. Add sifted dry ingredients. Add nuts and flavoring.

Chill thoroughly and shape into bars 1-1/2 inches in diameter. Roll in wax paper and chill overnight, or freeze.

Slice very thin. Bake at 350 degrees for 8 minutes. Cool in the pan for one minute before removing cookies.

JOAN HOFFMAN - Coteau Hills Historical Center.

BUTTERSCOTCH COOKIES

1/4 cup butter	1 tsp. vanilla
2 eggs	1 tsp. soda
2-1/2 cups flour	1/2 tsp. baking powder
1 cup sour cream	Pinch of salt
1-1/2 cups brown sugar	1/2 cup nuts

Put ingredients into bowl and mix. Be sure to test as it may require extra flour. Drop by spoon method onto cookie sheet.

Bake at 350 degrees for 10 to 15 minutes.

Are very good when frosted with a brown sugar frosting.

JEROME (JERRY) KELSH - North Dakota Senator, District 26. Jerry and Ramona own and operate the Ranch House Restaurant and Lounge in Fullerton, N. D.

OLD FASHIONED GINGER SNAPS

1 cup bacon drippings	3/4 tsp. cloves
1-1/2 cups white sugar	1-1/2 tsp. cinnamon
2 eggs	1-1/2 tsp. ginger
2/3 cup molasses	4 cups flour
2-1/4 tsp. soda	

Mix in the order given. Chill dough until firm. Roll into balls the size of walnuts. Dip into granulated sugar. Bake on ungreased cookie sheet at 350 degrees for 8-10 minutes.

Makes 5 or 6 dozen cookies.

Note: We serve these Old Fashioned Ginger Snaps in the pioneer kitchen during the Fullerton Steam Threshing Show the third weekend in September. They are a big hit!

JAY AND PAT KENDALL - Ellendale Historical Society.

MIXED NUT BARS

1-1/2 cups flour
3/4 cup brown sugar
1/2 cup butter
12 oz. can mixed nuts
1/2 cup white syrup
2 tbs. butter
6-oz. pkg. butterscotch chips

Pat crust mixture (flour, brown sugar and butter) into 9x13 pan and bake 10 minutes at 350 degrees. Cool 10 minutes.

Pour on 1 can of mixed nuts and syrup consisting of the last three ingredients. Bake 10 minutes. Cool.

PEARL PAHL - Riverdale Homemakers.

GREAT SUGAR COOKIES

1-1/2 cups white sugar
1 cup butter or margarine

Cream the sugar and butter.

Add: 2 eggs, beating well after each.
 1 tsp. salt
 2 tsp. vanilla (or 1 each of vanilla and
 almond flavoring)
 1 tsp. cream of tartar
 1 tsp. soda
 3-1/2 cups flour

Mix to a soft, but not sticky, dough. Touch the dough with your fingers. If dough sticks to them, add flour until it doesn't. Cool overnight.

Roll into little balls and then sugar. Press down with a glass. Bake at 350 degrees until light brown.

FRANK LARSON - Chairman of Board, First
National Bank & Trust, Ellendale.

CHERRY BERRIES ON A CLOUD

6 egg whites
1/2 tsp. cream of tartar
1/4 tsp. salt
1-3/4 cups sugar
6 oz. cream cheese, softened
1/2 cup sugar
1 tsp. vanilla
1-3/4 to 2 cups whipping cream
2 cups marshmallows
1 can cherry pie filling
1 lb. frozen strawberries, thawed
1 tsp. lemon juice

Beat egg whites, cream of tartar and salt until frothy. Slowly add sugar. Beat 15 minutes until stiff and glossy. Bake 1-1/2 hours. Then turn oven off and leave overnight until cool (6 hours). Mix cream cheese, sugar and vanilla. Beat whipping cream. Add marshmallows. Then fold into mixture. Pour over meringue. Refrigerate overnight. Cut in squares.

Topping: Stir together pie filling, strawberries and lemon juice.

MRS. EDWIN ULNER - R.F.D. Homemakers.

CRUMB COOKIES

3 cups sugar	1 tsp. ginger
1/2 lb. lard	1-1/2 tsp. cinnamon
1 pint molasses	8 cups flour
Pinch of salt	1 cup sour milk
1-1/2 qts. ground, dry bread crumbs	3 eggs

Mix well. Cut in rounds. Brush with sugar. Place a drop of jelly on each (in center). Bake until done.

PEARL PAHL - Riverdale Homemakers.

BROWNIE SURPRISE

1-1/2 cups white sugar
4 eggs
1/4 cup water

Mix above ingredients well.

Add: 1 cup salad oil
 1/4 tsp. salt
 2 tbs. cocoa (rounded)

Mix again. Add 1-1/2 cups flour. Mix well. Add 1 cup nuts.

Bake in 11x15" pan at 350 degrees for 30 minutes.

There is no leavening in this recipe.

Remove brownies from oven and place miniature marshmallows on top. Place under broiler until marshmallows brown a little (watch). Remove from oven and pour thin powdered sugar frosting on the marshmallows.

Add 2 tbs. margarine and hot coffee to powdered sugar for frosting. You can't spread it. Make it thin enough to pour.

CONNIE SHIMMIN - Coteau Hills Historical Center.

BROWNIES

4 eggs, well beaten	1/2 cup cocoa (dry)
2 cups sugar	1/2 cup milk
1 tsp. baking powder	1-3/4 cups flour
1/2 cup butter or margarine	1/2 cup chopped nuts

Mix together. Bake at 350 degrees for 20-25 minutes.

NORMA GROTELUESCHEN - Riverdale Homemakers.

ORANGE-RAISIN BREAKFAST COOKIES

Combine $\frac{1}{3}$ cup whole bran cereal (bran flakes) and $\frac{1}{2}$ cup orange juice. Let stand.

$\frac{3}{4}$ cup margarine	$\frac{1}{4}$ cup honey
$\frac{1}{4}$ cup sugar	1 tsp. vanilla
1 egg	

Sift together:

$1\frac{1}{4}$ cups flour	$\frac{1}{2}$ tsp. soda
1 tsp. baking powder	$\frac{1}{3}$ cup dry milk
$\frac{1}{2}$ tsp. salt	

Mix together:

$\frac{1}{2}$ tsp. grated orange peel	1 cup nuts
1 cup oatmeal	1 cup raisins

Cream shortening and sugar. Stir in honey, egg and vanilla. Then blend with orange juice and bran mix. Add flour mixture and stir.

Add the last mixture and mix well. Drop by teaspoon onto cookie sheet.

Bake 10-12 minutes at 350 degrees until golden brown.

Makes four dozen.

THERESA WEIGHT - R.F.D. Homemakers.

HONEY COOKIES

3 cups sugar	1 cup butter
2 cups sour cream	$2\frac{1}{2}$ cups honey
6 eggs	3 tsp. soda
3 tsp. lemon juice	Flour, enough to stiffen

Drop in pan and bake at 350 degrees.

CHOCOLATE JUMBOS

3 oz. unsweetened chocolate
8 oz. semisweet chocolate
1/2 cup butter
3 large eggs, room temperature
1-1/4 cups sugar
2 tsp. vanilla
2/3 cup all-purpose flour
1/2 tsp. baking powder
1/4 tsp. salt
1-1/2 cup semisweet chocolate chips
1-1/2 cups toasted walnuts, chopped coarsely
1-1/2 cups toasted pecans, chopped

Preheat oven to 325 degrees. (Ovens vary; could be a trifle higher--no lower).

Melt chocolate with butter in double boiler over simmering water. Cool to room temperature.

Beat eggs with sugar in mixing bowl until ribbon forms when the beater is lifted. Beat in chocolate and vanilla.

Combine flour, baking powder and salt in medium bowl and stir into mixture just until combined. Don't over-mix. Stir in chocolate chips and nuts.

Drop batter by rounded tablespoonfuls (about 1/4 cup) onto greased cookie sheets. (Do not spread or flatten dough).

Bake 10 to 12 minutes. Tops will be dry and slightly cracked.

Cool for about 2 minutes on the cookie sheets. Carefully transfer to wire racks to cool completely.

No substitutions or omissions advised. Makes 2 dozen, or a few more. This is a chocolate lover's special!

LARRY VILLELLA - Inventor of Conserve Sprinkler. He received national attention when he sent a check for \$1,000 to President Clinton to help the federal deficit. Resident of Fargo.

ROCKY ROAD FUDGE BARS

1/2 cup butter or margarine
1 square (1 oz.) unsweetened chocolate
1 cup sugar
1 cup all-purpose flour
1/2 to 1 cup chopped nuts
1 tsp. baking powder
1 tsp. vanilla
2 eggs

Filling:

1 8-oz. package cream cheese, softened (reserve two ounces for frosting)
1/2 cup sugar
2 tbs. flour
1/4 cup butter or margarine, softened
1 egg
1/2 tsp. vanilla
1/4 cup chopped nuts
1 6-oz. package (1 cup) semi-sweet chocolate chips, if desired

Frosting:

2 cups miniature marshmallows
1 square (1 oz.) unsweetened chocolate
Remaining 2 ounces cream cheese
1/4 cup milk
1 lb. (3 cups) powdered sugar
1 tsp. vanilla

Preheat oven to 350 degrees. Grease and flour 13x9 pan. (Lightly spoon flour into cup to measure; level off.)

In large saucepan, over low heat, melt 1/2 cup

(continued on next page)

butter and 1 ounce chocolate. Add remaining bar ingredients. Mix well. Spread in prepared pan.

In small bowl, combine 6 ounces cream cheese with next five (5) filling ingredients. Blend until smooth and fluffy. Stir in nuts. Spread over chocolate mixture. If desired, sprinkle with chocolate pieces.

Bake at 350 degrees for 25 to 35 minutes until toothpick inserted in center comes out clean. Sprinkle with marshmallows and bake 2 minutes longer.

In large saucepan, over low heat, melt 1/4 cup butter, 1 ounce chocolate, remaining 2 ounces cream cheese and milk. Stir in powdered sugar and vanilla until smooth. Immediately pour over marshmallows and swirl together.

Store in refrigerator. Makes 3 dozen bars.

KAREN THOMPSON - Mother of John Thompson, who had his arms re-attached after a farm accident. John was given national attention after his historic operation.

HIDDEN MINT COOKIES

"This is one of John's favorite cookies."

3-1/4 cups flour	1/2 cup brown sugar
1 tsp. soda	2 eggs
1/2 tsp. salt	2 tbs. water
1 cup margarine	1 tsp. vanilla
1 cup white sugar	

Mix margarine and sugar till creamy. Add eggs and mix well.

Sift together dry ingredients and slowly add to mixture, along with water and flour.

Chill. Shape dough around a mint chocolate wafer. Bake at 375 degrees for 10 minutes.

ROSE KITZINGER - Ellendale Historical Society.

DATE-FILLED COOKIES

These cookies were always baked at Dillingham's Cafe in Ellendale during the 1940's. Recipe was Margaret Tuchscher's (mother of Rose Kitzinger)

3/4 cup sugar	1/2 tsp. baking powder
2 cups sour cream	Pinch of salt
1/4 cup melted butter	2-1/2 cups flour
1 tsp. soda	1 tbs. vanilla

Blend sugar, one-half of the cream, and butter together. Put soda in the remaining cream and add to the mixture. Add salt and baking powder to the flour as it is added to cream mixture.

Chill dough overnight. In morning, roll dough and cut with a small vegetable or juice can. Put about 1 tsp. of date mixture on each cookie. Top with another cookie cut from dough. Press edges together.

Bake at 375 degrees until golden brown.

Filling:

Cook 1 pkg. dates, 2 cups water and 1/2 cup sugar until done. Drain off excess juice after boiling. Cool before putting on cookies.

MARY HAYHURST - R.F.D. Homemakers.

OATMEAL COOKIES

1 cup sugar	1/2 cup butter
1 cup cream	1 cup ground oatmeal
2 eggs	1 cup ground raisins
1/2 tsp. salt	1-1/2 cups flour

Mix in usual manner. Drop by teaspoon on cookie sheet and bake.

PEANUT BARS

Crust: 1-1/2 cups flour
 2/3 cup brown sugar
 1/2 tsp. baking powder
 1/2 tsp. salt
 1/4 tsp. baking soda
 1/2 cup margarine
 1 tsp. vanilla
 2 egg yolks
 3 cups mini marshmallows

Topping: 2/3 cup corn syrup
 1/4 cup margarine
 2 tsp. vanilla
 12 oz. peanut butter chips
 2 cups crisp Rice Krispies cereal
 2 cups peanuts

Heat oven to 350 degrees. In large bowl, combine all crust ingredients, except marshmallows, until crumb mixture forms. Press into bottom of ungreased 13x9 pan.

Bake at 350 degrees for 12-15 minutes, or until light golden brown. Immediately sprinkle with marshmallows.

Return to oven for 1 to 2 minutes, or until marshmallows just begin to puff. Cool while preparing topping.

In large saucepan, heat corn syrup, margarine, vanilla and peanut butter chips just until chips are melted and mixture is smooth, stirring constantly. Remove from heat.

Stir in cereal and nuts. Immediately spoon warm topping over marshmallows and spread to cover.

Chill. Cut into bars. Serves 36.

W. E. MARKUSON - Ellendale Historical Society.

DATE NUT PFEFFERNUSEN

2-1/2 cups flour	1-1/4 tsp. soda
2/3 cup honey	1/4 tsp. salt
1/3 cup sugar	1/4 tsp. allspice
1 egg	1/4 tsp. cloves
3 tbs. buttermilk or sour milk	1/4 tsp. cinnamon
1/2 cup chopped dates	1 tbs. shortening
1-1/2 tsp. crushed anise seed	1/2 cup nuts

Mix. Cover and refrigerate over night. Shape in balls. Bake at 350 degrees for 10-12 minutes. Cool.

Frost with 1-1/2 cups powdered sugar, 5 tsp. milk, 1-1/4 tsp. lemon extract. Dry. Then shake in powdered sugar.

IDA NISHEK - Sunshine Homemakers.

QUICK MIX BROWNIES

1 cup butter or margarine
2 cups white sugar
1/2 cup cocoa
4 eggs
1-1/2 cups flour

Beat butter, sugar and cocoa. Add eggs, one at a time. Add flour slowly. Bake in jelly roll pan at 350 degrees for 15-20 minutes.

Frosting:

2 cups sugar
1/2 cup butter or margarine
1/2 cup milk

Boil 2-3 minutes. Remove from heat and add 1 cup chocolate chips.

Beat until a little peak forms. Spread on bars.

LORI HAYENGA - Country Rose Homemakers.

CHOCOLATE CHIP COOKIES

1-1/2 cups white sugar	2 tsp. salt
1-1/2 cups brown sugar	2 tsp. vanilla
1-3/4 cups shortening	5 cups flour
4 eggs	Nuts
1/4 cup hot water	Chocolate chips
2 tsp. soda	

Bake at 375 degrees.

HULDA NOLFF - Sunshine Homemakers.

DANISH APPLE BARS

2-1/2 cups all-purpose flour, sifted
1 tsp. salt
1 cup shortening
1 egg yolk
Enough milk with egg yolk to make 2/3 cup
1 cup crushed corn flakes
8-10 apples
1 cup sugar
1 tsp. cinnamon
1 egg white

Cut shortening into flour and salt. Add milk. Blend with fork. Roll one-half of dough to fill 10-1/2x15-1/2 cookie sheet. Sprinkle bottom crust with crushed corn flakes.

Peel and slice apples and place over crust and corn flakes. Sprinkle with sugar and cinnamon.

Roll out other half of dough and place on top. Pinch edges.

Beat egg white stiff and brush over crust. Bake in pre-heated 400 degree oven for 60 minutes.

While warm, frost with 1 cup of powdered sugar, 1 tbs. water and 1/2 tsp. vanilla.

TANYA JO ZAHN - Miss Rodeo North Dakota 1992.
Photogenic winner and 2nd runner-up at
the Miss Rodeo America Pageant.

T's DOUBLE FUDGE BROWNIES

2/3 cup flour	2 tbs. water
1/4 tsp. soda	2 cups chocolate chips
1/4 tsp. salt	2 eggs, slightly beaten
1/2 cup sugar	1 tsp. vanilla
2 tbs. butter or margarine	

Heat oven to 325 degrees. Grease 9-inch pan.

In bowl, stir flour, soda and salt. In saucepan, combine sugar, butter and water. Cook over low heat, stirring constantly until mixture comes to a boil. Remove from heat. Add 1 cup chocolate chips, stirring until melted.

Add eggs and vanilla. Gradually add flour mixture. Add remaining chocolate chips, and nuts if desired. Bake 25-30 min, or until brownies pull away from sides of pan. Cool, cut and eat!

This is a great recipe for anyone who is a chocolate fanatic like myself.

KIM & TOM JOHNSON - Parents of twins, Sara and Page. They were the first conjoined twins born alive and separated at a Mayo Clinic hospital. Tom is a former Ellendale resident.

REESE'S PEANUT BUTTER CUP

1 cup peanut butter	1-1/2 cups Rice Krispies
1 cup powdered sugar	2 tbs. butter

Mix and pour melted butter over mixture. Form into balls. Let cool and dip into 1 large bag chocolate chips and 1/3 bar paraffin wax, which has been melted in double boiler.

LORENTINA SCHLENKER - Dakota Maids Homemakers.

MOUND BARS

Crust: 2 cups graham cracker crumbs
 1/3 cup sugar
 1/2 cup margarine or butter.

Pat into 8x8 cake pan. Bake at 350 degrees for 15 minutes.

Mix 1 can Eagle Brand milk (condensed) and 2 cups coconut. Spread over first crust.

Return to oven and bake at 350 degrees for 15 minutes.

Remove and cover with chocolate chips while still hot. When melted, spread.

LORI HAYENGA - Country Rose Homemakers.

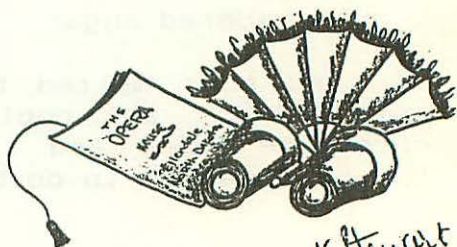
QUICK AND EASY BARS

Bring to a boil 1 cup white syrup and 1 cup sugar.

Remove from heat and add 1 cup peanut butter and 1 cup chocolate chips.

Mix until melted, then add 4 cups Rice Krispies.

Mix well and put in buttered 9x13" pan.



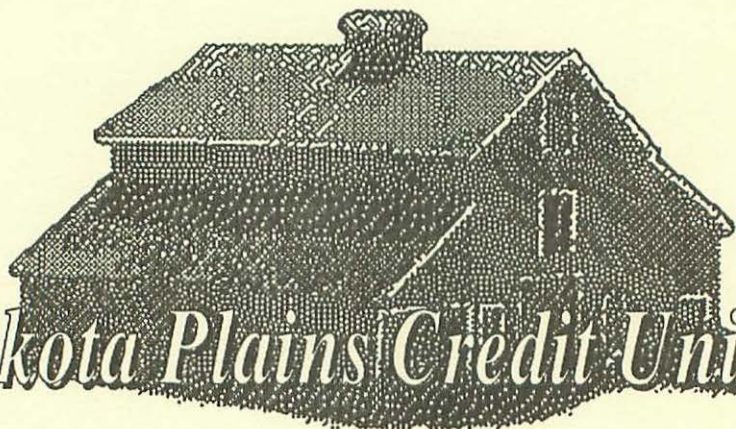
Karen K Stewart



COLEMAN MEMORIAL MUSEUM -- THE FARMERS NATIONAL BANK BUILDING WAS BUILT IN 1906. LATER, IT WAS ABSORBED BY THE FIRST NATIONAL BANK. THE BUILDING WAS BOUGHT BY THE LATE LOREN AND LUCILE COLEMAN WHO USED IT AS A DENTAL OFFICE AND RESIDENCE. THEIR DESCENDANTS DONATED IT TO THE ELLENDALE HISTORICAL SOCIETY IN 1984 AND IT WAS OPENED AS THE COLEMAN MEMORIAL MUSEUM ON MAY 30, 1985. IT CONTAINS MANY INTERESTING ARTIFACTS OF THE CITY OF ELLENDALE AND THE SURROUNDING AREA.



DEPOT MUSEUM -- THE DEPOT WAS BUILT BY THE MILWAUKEE RAILROAD IN 1915. AFTER THE MILWAUKEE RAILROAD WAS DISCONTINUED IN 1980, THE PROPERTY WAS BOUGHT BY BURLINGTON NORTHERN. IT WAS DONATED TO THE ELLENDALE HISTORICAL SOCIETY AND WAS OPENED AS A MUSEUM IN 1986. LARGER ITEMS ARE SHOWN HERE ALONG WITH A LOT OF RAILROAD MEMORABILIA AND HISTORY.



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NINA PARKER - Oakes Merry Mixers Homemakers.

MARGO'S FUDGE

Melt 2 tbs. butter with 2 squares of chocolate.

Add: 2 cups white sugar
1/2 cup brown sugar
3/4 cup milk

Stir and bring to a boil.

Cover for a few seconds. Then add 4 tbs. Karo syrup. Stir and cook to soft ball stage. Cool.

Beat and add vanilla and nuts if desired.

Drop by teaspoonful on waxed paper.

HELEN ROESZLER - O.P.E.R.A. Board.
Co-chairperson of Cookbook Fundraiser.

PEANUT BRITTLE

1 cup sugar
1 cup light corn syrup
1/4 cup water

Boil to soft ball stage (236 degrees).

Add 1-1/2 cups peanuts.

Boil until golden brown (290 degrees).

Remove from heat. Add 1 heaping tsp. soda and 1 tbs. butter or margarine.

Spread on greased cookie sheet.

HELEN SPROUSE - Ellendale Historical Society.

SWEETENED CONDENSED MILK

1 cup dry milk powder	2/3 cup white sugar
1/3 cup boiling water	Pinch of salt
3 tbs. margarine, melted	

Process in blender until smooth, or shake in a pint jar. Be sure to put liquids in first and then add the dry ingredients. This will equal one can Eagle Brand.

HELEN SPROUSE - Ellendale Historical Society.

CHOCOLATE SYRUP

Mix:	1/2 cup flour	1 cup cocoa
	5 cups granulated sugar	

Add: 6 cups water

Bring to a good boil. Makes a big batch of chocolate syrup.

HELEN REZATTO - Rapid City, S. D. Formerly of Ellendale.

TARZAN & JANE'S ELEPHANT STEW

1 elephant	Salt and pepper
2 rabbits	Brown gravy

Cut elephant into bite-size pieces. This should take about two months. Cover with brown gravy. Cook over kerosene fire about four weeks at 465 degrees.

This stew will serve about 3,800 people. If more are expected, the two rabbits may be added. Do this only if necessary as most people do not like to find hare in their stew.

LADY BIRD JOHNSON - Former First Lady of the
United States of America.

DOUBLE DIVINITY

2 cups sugar
2/3 cup water
1/2 cup light corn syrup
2 egg whites, slightly beaten
1 tsp. vanilla
Dash of salt

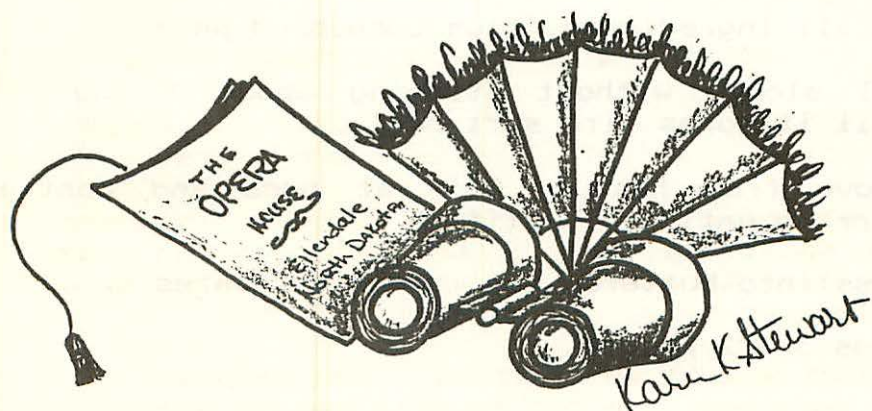
Combine 1/2 cup sugar and 1/3 cup of water and cook until small amount of syrup forms soft ball in cold water (240). Cook remaining 1-1/2 cups of sugar, 1/3 cup of water and corn syrup until it forms a hard ball in cold water (254).

Cool first syrup slightly. Add slowly to egg whites, beating constantly about 1 to 2 minutes, or until mixture loses its gloss.

Add second syrup in same way. Add vanilla and turn into greased pan.

Cut in squares when cold. This candy is softer and creamier than the regular divinity.

Approximate yield: About 40 pieces.



MARIAN DIEHERT - O.P.E.R.A. Board.

Co-chairperson of Cookbook Fundraiser.

ARKANSAS MILLIONAIRES

Put 1 package (50) Kraft caramels and 2 to 3 tbs. milk in top of double boiler.

When melted, beat approximately 3 minutes.

Add pecans. Drop by spoonfuls on wax paper.

Melt 1 package chocolate chips and 1/2 block of paraffin in top of double boiler.

Dip caramel-nut drops in mixture and return to paper to cool.

MARIE SMITH - O.P.E.R.A. Board Treasurer.

MAX'S CREAM CANDY

3 cups sugar
1 cup white syrup
1 pint cream
1/2 pound pecans

Mix all ingredients, plus unchopped pecans.

Boil slowly without stirring about 1 hour, or until it forms firm soft ball.

Remove from heat. Stir at once and continue stirring until very stiff.

Press into buttered pan. Cut in squares.

Makes 3-1/2 pounds.

HAZEL WUOLU - Riverdale Homemakers.

GOOD PICKLES

1 quart dill pickles. Drain. Save 2-3 tbs. juice.

Cut pickles in chunks. Put half of cut pickles in quart jar. Add 1 cup sugar. Shake jar.

Add rest of cut pickles. Add 1 cup sugar. Add pickle juice. Put lid on. Shake well.

Put in refrigerator for four days. Invert jar every other day.

IRENE BURNETT - Ellendale Historical Society.

REFRIGERATOR PICKLES

6 cups sliced unpeeled cucumbers

2 medium onions, sliced

1 green pepper, diced

Some red pepper for color

2 cups sugar

1 cup vinegar

1 tsp. celery seed

1/8 tsp. salt

Put first four ingredients in jar or crock. Mix rest of ingredients together and pour over cucumbers.

Ready to eat in 2 days. Keeps indefinitely in refrigerator.

LILLIAN GRIFFIN - Ellendale Historical
Society.

PICKLED CARROTS

2 lbs. carrots, sliced and cooked
1 small green pepper, diced (not cooked)
1 medium onion, diced (not cooked)

Beat together:

1 can tomato soup
1/2 cup salad oil
1 cup sugar
3/4 cup vinegar
1 tbs. prepared mustard
1 tbs. worcesteshire sauce

Pour over hot carrot slices. Very good. Keep in
refrigerator.

ALVENE HURT - R.F.D. Homemakers.
"In memory of Toots Ulmer, R.F.D. Club.

REFRIGERATOR PICKLES

Slice 5 onions in bottom of gallon jar (or pail).
Then slice 4 quarts of cucumbers.

Mix:

1/2 cup of salt (plain)
4 cups vinegar
4 cups sugar
1-1/2 tsp. celery seed
1-1/2 tsp. mustard seed
1 tsp. tumeric

Pour over cucumbers and onions cold. Let stand 5
days and stir every day before using.

Very good. I have had some in refrigerator for 2
years and they are still good and crisp.

R.F.D. HOMEMAKERS - From "Fruit Harvest Recipes."

APRICOT JAM

4-1/2 cups fresh apricots
1/2 cup crushed pineapple (don't drain)
7 cups sugar
1/4 cup lemon juice
3 heaping teaspoons Fruit Fresh
1 package Sure-Jell

Combine apricots, lemon juice, pineapple, Sure-Jell and Fruit Fresh. Bring to a boil. Add sugar. Bring to a boil again. Take off heat and skim.

R.F.D. HOMEMAKERS - From "Fruit Harvest Recipes."

BEET JELLY

Cook beets until done. Drain off juice.

3 cups beet juice
1 pkg. red Kool Aid

1 package Sure-Jell
4 cups sugar

Bring to a boil. Add sugar. Boil hard 2-3 minutes, until it jells. Remove from heat and add unsweetened Kool Aid.

R.F.D. HOMEMAKERS - From "Fruit Harvest Recipes."

RASPBERRY JAM

2-1/2 cups prepared berries
1 tsp. butter or margarine

3-1/2 cups sugar
4 tbs. Sure-Jell

Prepare according to Sure-Jell directions.

R.F.D. HOME MAKERS - From "Fruit Harvest Recipes."

GOOSEBERRY JAM

6 cups prepared gooseberries 7 cups sugar

Heat gooseberries to boiling. Add sugar. Bring to a boil and boil to desired firmness. (I put a small amount in the freezer for a few seconds to tell if it is done.)

No Sure-Jell is necessary for gooseberries.

R.F.D. HOME MAKERS - From "Fruit Harvest Recipes."

NANKING CHERRY JAM

Prepare: Remove stems and pits from 3 lbs cherries. Finely chop or run through sieve.

Measure: 4 cups cherries
1 box Sure-Jell

Bring to a boil. Add 5 cups sugar. Boil 1 minute. Put in jars. Seal with wax.

R.F.D. HOME MAKERS - From "Fruit Harvest Recipes."

RHUBARB-CHERRY JAM

4 cups rhubarb 3 cups sugar

Mix and let set 2-3 hours. (Canned rhubarb may also be used. No need to let it set.)

Add 1 can cherry pie filling
Cook about 10 minutes. Add 2 packages cherry jello.

R.F.D. HOMEMAKERS - From "Fruit Harvest Recipes."

YELLOW PEAR TOMATO PRESERVES

4 lbs. ripe tomatoes (prick each one).

Boil, then run through colander. Add sugar and let stand overnight. Add a thinly-sliced lemon and a box of Sure-Jell. Slowly cook until mixture is clear and thickens.

R.F.D. HOMEMAKERS - From "Fruit Harvest Recipes."

CHOCHECHERRY JELLY

Pick fruit when still on red side. It jells easier. Cover berries with water, cook, and strain through cloth bag.

1 box Sure-Jell or Pectin
3-1/2 cups juice

Bring to boil. Add 4-1/2 cups sugar. Boil 1 minute. Skim. It doesn't always set right away, but will after a few days set in sun.

R.F.D. HOMEMAKERS - From "Fruit Harvest Recipes."

ZUCCHINI JAM

6 cups zucchini	4 cups sugar
1 can apricot pie filling	Rind of 1 orange
1 3-oz. pkg. orange jello	

Mix together in saucepan sugar and zucchini. Let stand overnight. In a.m., boil for 10 minutes. Add pie filling and orange rind. Bring to boil. Add orange jello.

HAZEL NUOLU - Riverdale Homemakers.

A HOLIDAY RECIPE

- 4 cups of LOVE
2 cups of LOYALTY
3 cups of FORGIVENESS
1 cup of FRIENDSHIP
5 spoons of HOPE
2 spoons of TENDERNESS
4 quarts of FAITH
1 barrel of LAUGHTER

Take love and loyalty. Mix it thoroughly with faith. Blend it with tenderness, kindness and understanding. Sprinkle abundantly with laughter. Bake it with sunshine. Served daily with generous helpings.

HAZEL HUOLU - Riverdale Homemakers.

SPECIAL HOLIDAY MENU

Assorted Joys Sparkling Good Health
Generous slice of Good Fortune

* * *

Large portion of Peace and Contentment
With generous servings of Love and Friendship

* * *

Sweet Remembrances topped with High Hopes
Brimming cup of Good Cheer.

* * *

All the above served with
Well-seasoned, warm Good Wishes

O.P.E.R.A. Cookbook
c/o Marian Diemert
P. O. Box 446
Ellendale, N. D. 58436

Please send _____ copies of your cookbook at
\$10.00 per copy. I have included \$1.50 per copy
for postage and handling. Enclosed is my check or
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